

1 **TABLE S1.** Concentration (mmol/mg protein) of intracellular ATP for strains grown in chemically
 2 defined medium (CDM), supplemented with caffeic, *p*-coumaric and ferulic acids (2 mM), after
 3 fermentation for 24 h at 30°C with lactic acid bacteria strains.

Strains	Media *	nmol ATP/ mg protein
<i>W. cibaria</i> P9	Control	24.0 ± 1.0 ^e
	caffeic acid	37.8 ± 1.5 ^{ab}
	<i>p</i> -coumaric acid	16.7 ± 1.2 ^g
	ferulic acid	27.6 ± 1.1 ^d
<i>W. cibaria/confusa</i> POM12	Control	25.5 ± 1.2 ^e
	caffeic acid	29.5 ± 1.1 ^{cd}
	<i>p</i> -coumaric acid	33.1 ± 0.8 ^{bc}
<i>L. curvatus</i> PE5	Control	16.0 ± 0.8 ^g
	caffeic acid	24.2 ± 1.1 ^e
	<i>p</i> -coumaric acid	22.5 ± 1.1 ^f
	ferulic acid	16.9 ± 1.2 ^g
<i>L. rossiae</i> 2MR8	Control	31.0 ± 1.2 ^c
	ferulic acid	15.1 ± 0.8 ^g

4 *Chemically defined basal medium prepared as described by McFeeters and Chen (R. F. McFeeter,
 5 and K. H. Chen, Food Microbiol. 3:73-81, 1986), and supplemented with caffeic (caffeic acid), *p*-
 6 coumaric (*p*-coumaric acid), or ferulic (ferulic acid) acids at a concentration of 2 mM, or not
 7 supplemented with hydroxycinnamic acids was used as the control (control).

8 The data are the means of three independent experiments ± standard deviations (n = 3).

9 ^{a-g}, Means within the column with different superscript letters are significantly different (P<0.05).

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