

Supplemental Material

Involvement of Colonising *Bacillus* Isolates in Glucovanillin Hydrolysis during the Curing of *Vanilla planifolia* Andrews

Running title: *Bacillus* Isolates in Glucovanillin Hydrolysis

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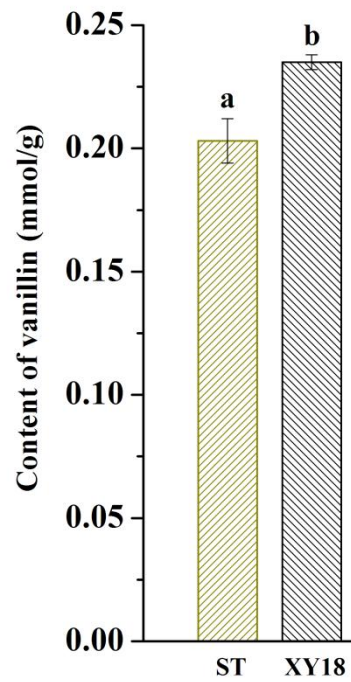
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Supplementary FIG S1. Vanillin content of vanilla beans from the different curing process. ST, sterile beans cured by hot air processing. XY18, isolate XY18 assistance curing samples. The data obtained was subjected to t test. It was observed that there were highly significant ($p < 0.05$) differences between the two samples.