

Table S1 Importance of the variables on classification of different culture fermentations

Variables	%IncMSE (%)	Variables	IncNodePurity
Ethyl acetate	14	Ethyl acetate	78
3-Methylbutyric acid	12.5	3-Methylbutyric acid	67
Ethyl hexanoate	10	Ethyl hexanoate	25
Geranyl acetone	9.5	4-Vinylguaiacol	20
2-Phenylethanol	7.4	Geranyl acetone	18
Isobutanol	6.1	Isobutanol	17
Ethyl succinate	5.8	2-Phenylethanol	14
2-Phenylethyl acetate	5.5	2-Methylbutyl acetate	12
4-Vinylguaiacol	5.1	Benzaldehyde	11
2-Methylbutyl acetate	4.8	Ethyl octanoate	10
Benzaldehyde	4.6	Tetramethylpyrazine	9.2
2,3-Butanediol	4.5	Ethyl caprate	8.2
1-Nonanol	4.3	γ -Octalactone	7.5
Nonanoic acid	4.1	Isobutyric acid	6.9
Isobutyric acid	3.7	1-Nonanol	6.1
Ethyl octanoate	3.5	2-Phenylethyl acetate	5.3
Ethyl propionate	3.2	Acetic acid	4.5
Ethyl oenanthate	2.9	Octanoic acid	4.0
Tetramethylpyrazine	2.7	Isoamyl alcohol	3.2
1-Octen-3-ol	2.4	Ethyl phenylacetate	2.6
Acetic acid	2.3	3-Methylthiopropanol	1.8
Octanoic acid	2.1	3-Hydroxy-2-butanone	1
Capric acid	1.8		
3-Methylthiopropanol	1.5		