

**Milk Fat Globules Hamper Adhesion of Enterohemorrhagic
Escherichia coli to Enterocytes: *In Vitro* and *In Vivo* Evidence**

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SUPPLEMENTARY DATA

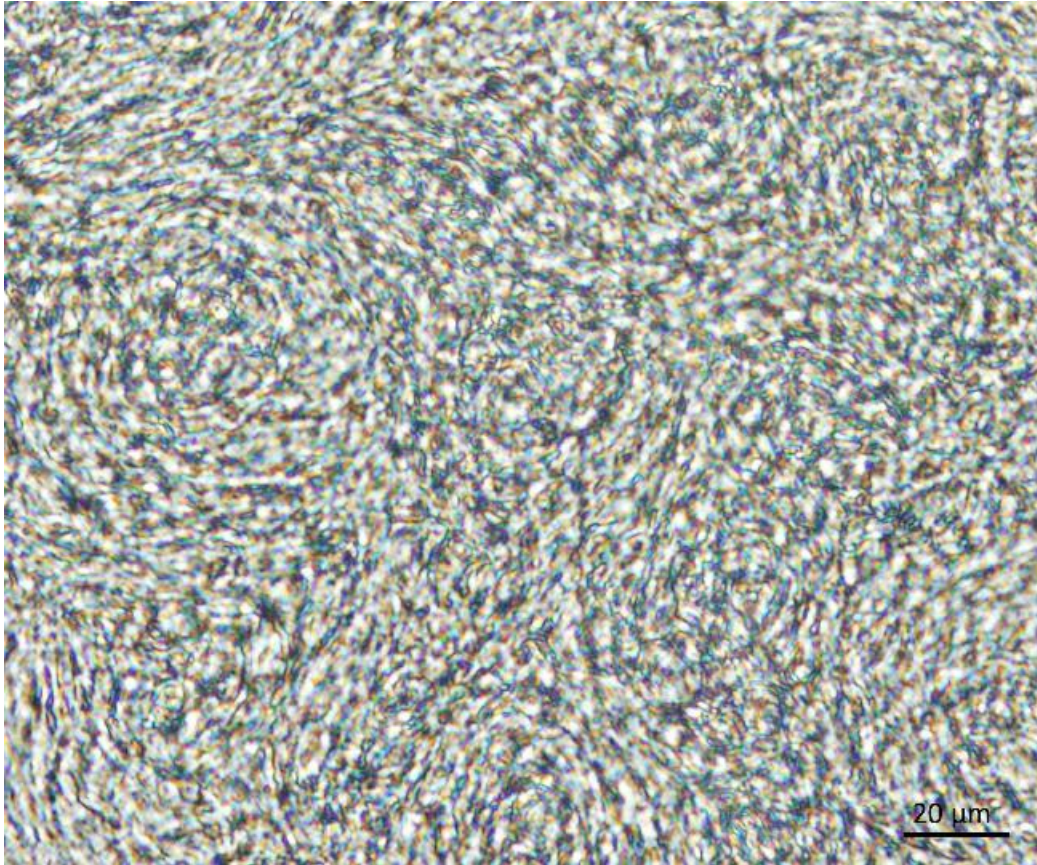


Figure S1: Micrograph of Caco-2/HT-29 MTX monolayer co-cultured *in vitro* negative control for cells monolayer integrity and mucus production verification.

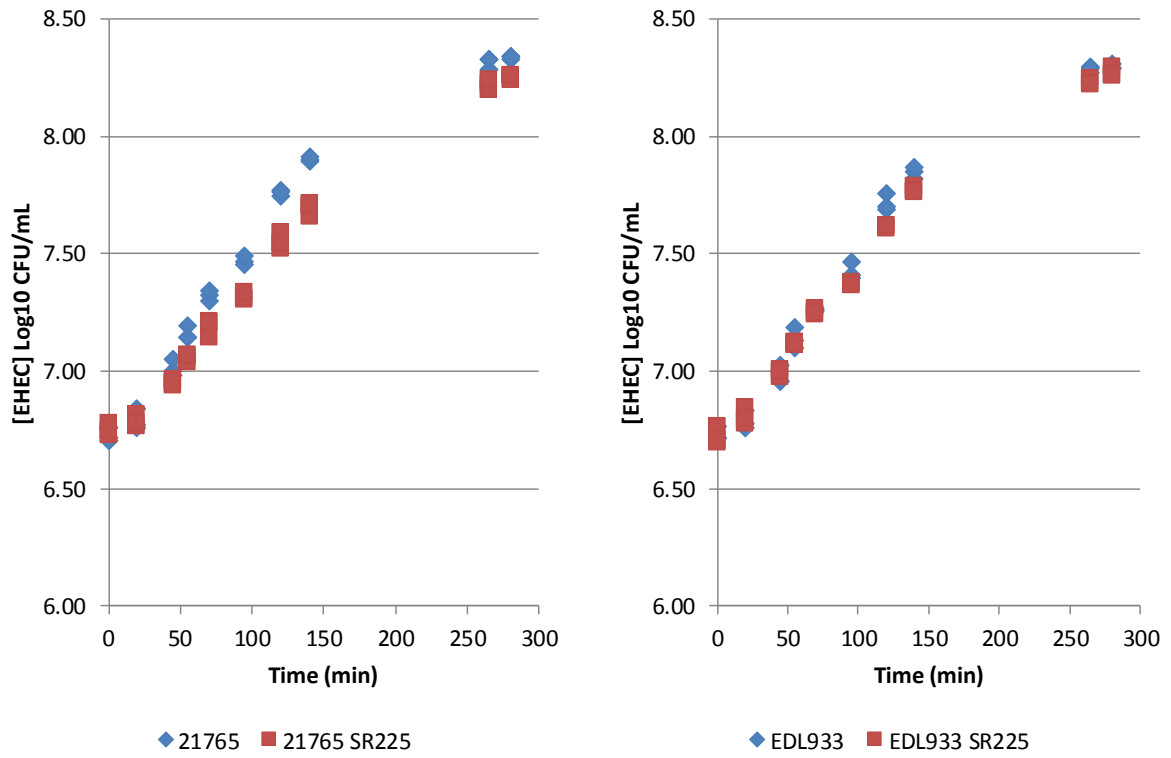


Figure S2: Growth rate of Streptomycin Resistant EHEC strains EDL933 SR225 and 21765 SR225 compared to parental strains.

| Microorganism | Selective medium | Incubation |
|---------------------------|--|-------------------|
| EHEC strains | Coli ID medium + 100 µg/mL of Streptomycin sulfate | 1 day, 42 °C |
| Thermophiles | M17 agar | 3 days, 42 °C |
| Ripening bacteria | Cheese ripening bacteria medium | 10 days, 25 °C |
| Total mesophilic bacteria | Plate count agar + 1% milk | 2 days, 30 °C |
| Gram negative bacteria | Plate count agar + 1% milk + 5 mg/l vancomycin + 5 mg/l crystal violet | 2 days, 30 °C |
| Yeasts/Molds | Oxytetracycline glucose agar | 2 days, 25 °C |
| <i>Pseudomonas</i> | Cetrimid Fucidin Cephalosporin agar | 2 days, 25 °C |

Table S1: Selective media used to enumerate STEC strains and the main cultivable cheese microflora.

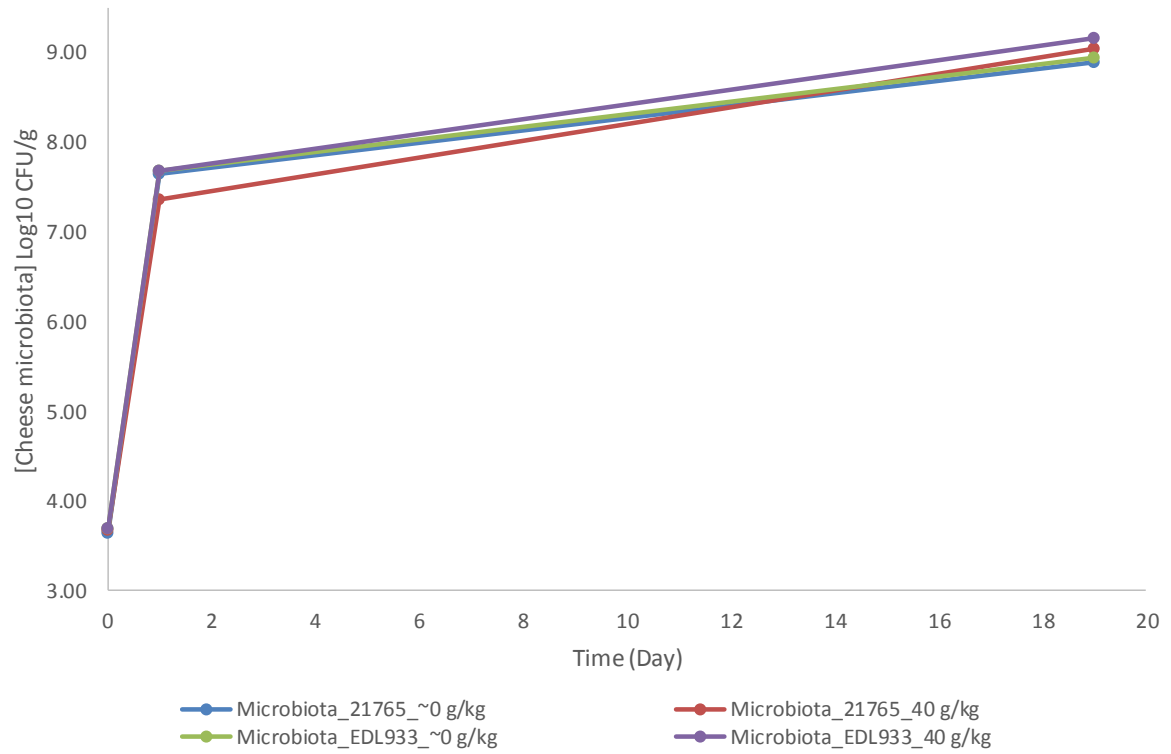


Figure S3: Cheese microbiota evolution in ~0.5% or 40% cheese artificially contaminated with EHEC strain EDL933 SR225 or 21765 SR225.

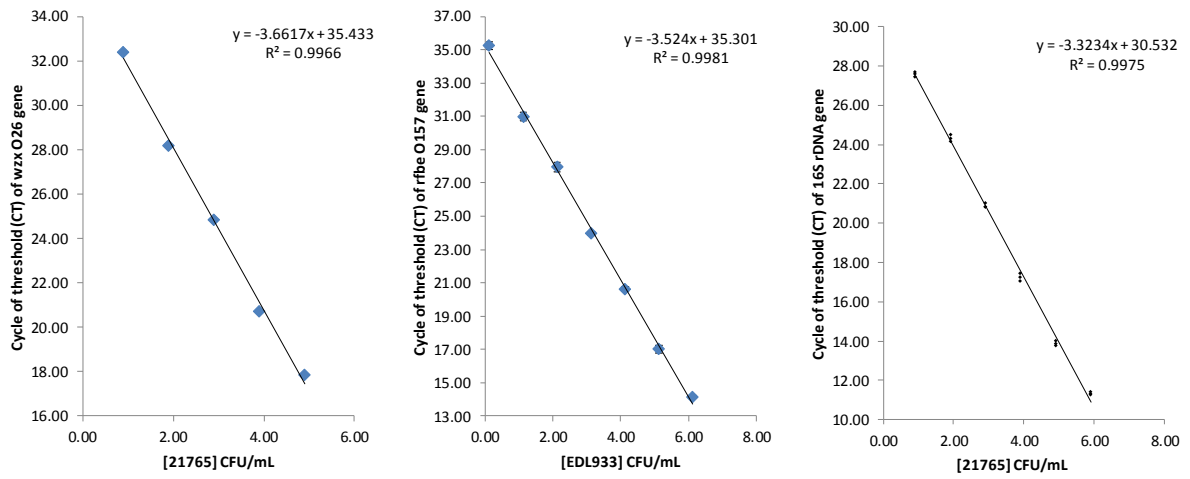


Figure S4: Calculation of the equivalent cells in function of the cycle to threshold (Ct) apparition of O-antigen coding gene (*wzx* O26 or *rfbe* O157) or 16S rDNA gene by rt-qPCR.