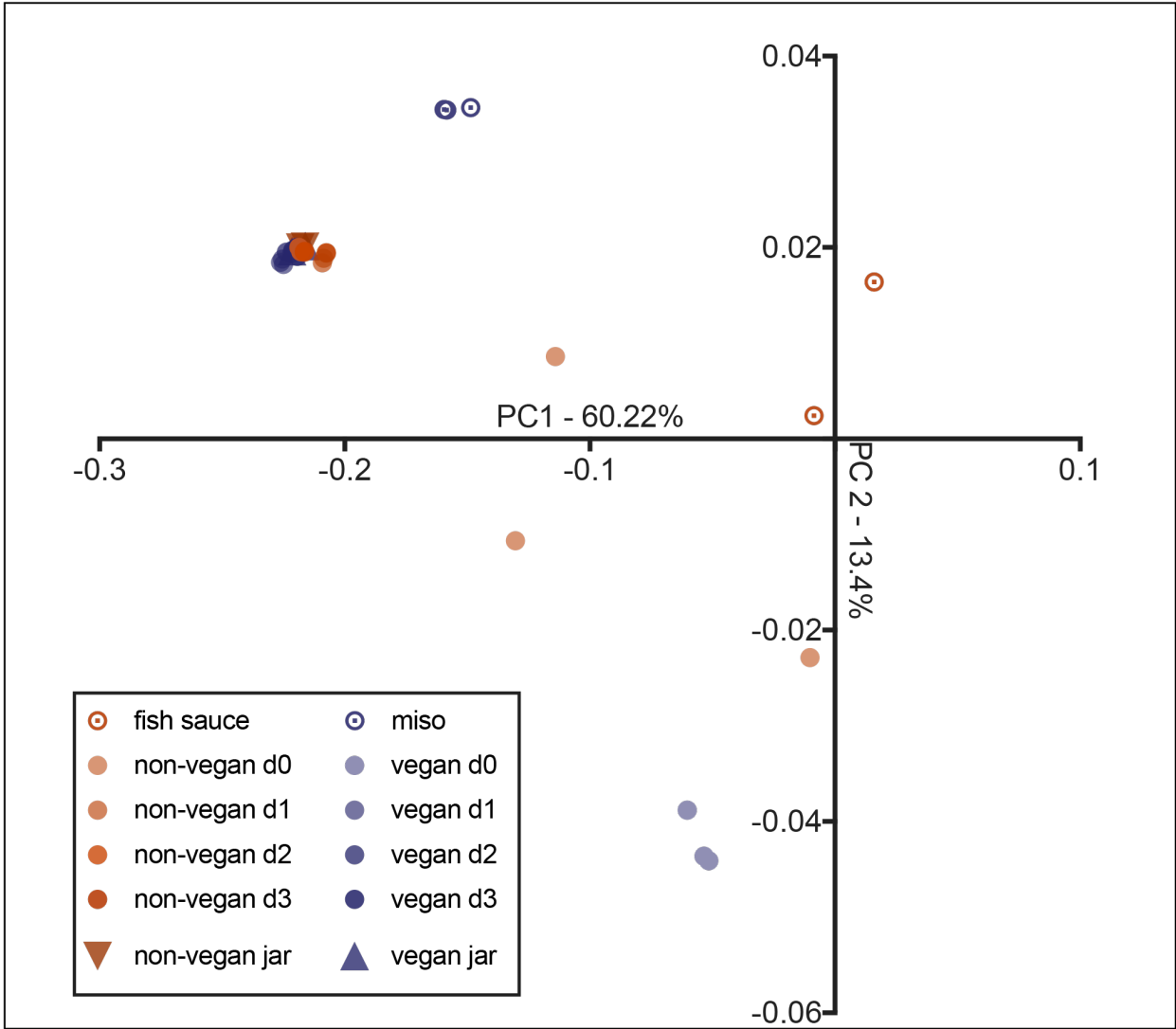
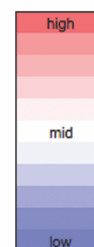


S1. Relative abundance (%) of bacterial genera in individual kimchi, ingredient, and environment sample. Relative abundances are from un-averaged triplicate samples.



S2. Simplified version of Fig. 1B PCoA depicting weighted-UniFrac distance of kimchi fermenting samples along with final product, fish sauce, and miso samples.

		<i>Leuconostoc</i>		<i>Lactobacillus</i>		<i>Tetragenococcus</i>		<i>Weissella</i>		Total	
		N	% OTUs	SD	% OTUs	SD	% OTUs	SD	% OTUs		SD
Non-Vegan	Fish Sauce	2	0.32	0.00	0.34	0.00	39.25	0.03	0.04	0.00	39.96
	Day 0	3	33.72	0.23	9.52	0.06	0.00	0.00	25.49	0.04	68.74
	Day 1	3	13.06	0.02	83.84	0.02	0.00	0.00	3.07	0.00	99.98
	Day 2	3	32.45	0.17	65.80	0.17	0.00	0.00	1.74	0.01	99.99
	Day 3	3	50.08	0.01	48.92	0.01	0.00	0.00	0.91	0.00	99.91
	Jar	2	46.24	0.03	53.24	0.03	0.00	0.00	0.49	0.00	99.97
Vegan	Miso Paste	3	0.21	0.00	0.33	0.00	52.28	0.03	0.05	0.00	52.87
	Day 0	3	9.16	0.00	1.70	0.00	30.80	0.02	4.37	0.00	46.03
	Day 1	3	66.63	0.04	29.35	0.04	0.16	0.00	3.79	0.01	99.94
	Day 2	3	59.78	0.07	38.33	0.07	0.10	0.00	1.75	0.00	99.96
	Day 3	2	60.28	0.02	38.65	0.02	0.06	0.00	0.95	0.00	99.94
	Jar	2	52.88	0.13	46.15	0.14	0.04	0.00	0.90	0.01	99.98
Ingredients	Cabbage	3	0.27	0.00	0.39	0.00	0.02	0.00	0.00	0.00	0.68
	Ginger	3	0.29	0.00	0.25	0.00	0.00	0.00	0.00	0.00	0.54
	Scallion	3	4.25	0.02	0.90	0.01	0.04	0.00	0.04	0.00	5.23
	Garlic	1	3.11	~	0.32	~	0.00	~	0.21	~	3.64
	Red Pepper	3	6.82	0.01	2.13	0.01	0.00	0.00	7.65	0.03	16.60
	Sugar	1	0.12	~	0.00	~	0.00	~	0.00	~	0.12
	Radish	2	7.74	0.02	3.15	0.00	0.87	0.01	0.45	0.00	12.22
Environmental	Table	3	3.63	0.05	1.95	0.03	0.00	0.00	1.73	0.02	7.31
	Sink	3	11.82	0.01	27.82	0.23	0.05	0.00	16.51	0.07	56.21
	Floor	3	5.03	0.01	2.74	0.01	0.02	0.00	4.02	0.00	11.81
	Air	3	5.41	0.02	4.94	0.03	0.03	0.00	0.65	0.00	11.02



S3. Tabular comparison of the predominant LAB across all sample types. Predominant LAB genera include *Tetragenococcus*, *Leuconostoc*, *Lactobacillus*, and *Weissella*, expressed as a percentage of total OTUs.