

Novel lactic acid bacteria strains as inoculants on alfalfa silage fermentation

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**Table S1.** Characterization of lactic acid bacteria isolated from non-wilted and wilted alfalfa silages

Isolate ID		3.7 E	14.7 SE	14.15 SE
Identification		<i>Lactobacillus plantarum</i>	<i>Lactobacillus pentosus</i>	<i>Pediococcus pentosaceus</i>
Access number		MH924275	MH924298	MH924301
Control condition	MRS/37°C	+++	++++	+++
Temperature (°C)§	15	+	+	+
	45	-	+	+
pH§	3.5	+	+	+
	4	+	+	+
	4.5	+	+	+
	8.5	+	+	+
	g/L NaCl§	40	+	+
	65	+	+	+
	CO <sub>2</sub> *	Ho	Ho	Ho
1†	Radius of inhibition‡	++	++	++
2†		++	++	++
3†		++	++	++
pH	After 24h	4.18	4.12	4.25
Metabolites (g/kg of DM)	Lactic acid	14.9	15.1	13.3
	Acetic acid	3.1	2.8	1.9
	Propionic acid	0	0.1	0.2

§: Growth measured by optical density (630 nm) - = Absence of growth; + = Presence of growth;  
\*Ho: Homofermentative; He: Heterofermentative; †: Indicator microorganisms of the antimicrobial test. 1- *Listeria monocytogenes* 19117; 2- *Listeria monocytogenes* 7644; 3- *Escherichia Coli*; ‡: (mm) : - (absence of inhibition halo), + (> 4 and ≤ 15), ++ (> 15 and ≤ 30), +++ (> 30).