

Screening of GABA-Producing Lactic Acid Bacteria from Thai Fermented Foods and Probiotic Potential of *Levilactobacillus Brevis* F064A for GABA-Fermented Mulberry Juice Production

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Table S1. Isolation sources, basic morphology and GABA content (mg/ml) of 36 selected GABA-producing LABs.

| Code | Source, Province | Gram stain | Cell shape | GABA content (mg/ml) (mean ± SD) |
|-------|------------------------------------|------------|------------|----------------------------------|
| F002A | Fermented pork, Chiang Mai | + | rod | 0.20 ± 0.07 |
| F003A | Fermented pork, Chiang Mai | + | rod | 0.33 ± 0.02 |
| F005A | Fermented pork, Chiang Mai | + | rod | 0.40 ± 0.08 |
| F007A | Fermented pork, Chiang Mai | + | rod | 0.17 ± 0.13 |
| F015A | Small fermented pork, Chiang Mai | + | rod | 0.59 ± 0.07 |
| F017A | Small fermented pork, Chiang Mai | + | rod | 0.23 ± 0.08 |
| F018A | Small fermented pork, Chiang Mai | + | rod | 0.21 ± 0.13 |
| F019A | Small fermented pork, Chiang Mai | + | rod | 1.68 ± 0.13 |
| F020A | Small fermented pork, Chiang Mai | + | rod | 0.08 ± 0.01 |
| F021A | Small fermented pork, Chiang Mai | + | rod | 0.85 ± 0.03 |
| F024A | Thai fermented sausage, Chiang Mai | + | rod | 0.10 ± 0.04 |
| F032A | Fermented pork, Lampang | + | rod | 1.73 ± 0.11 |
| F033A | Fermented pork, Lampang | + | rod | 0.16 ± 0.01 |
| F045A | Fermented vegetable, Chiang Mai | + | Cocci | 0.09 ± 0.01 |
| F055A | Fermented pork rip, Lampang | + | cocci | 0.09 ± 0.03 |
| F059A | Fermented pork rip, Lampang | + | rod | 0.09 ± 0.04 |
| F061A | Fermented pork rip, Lampang | + | cocci | 0.09 ± 0.03 |
| F062A | Thai fermented sausage, Chiang Mai | + | rod | 0.09 ± 0.04 |
| F063A | Thai fermented sausage, Chiang Mai | + | rod | 0.06 ± 0.02 |
| F064A | Thai fermented sausage, Chiang Mai | + | rod | 2.85 ± 0.10 |

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|-------|------------------------------------|---|-----|-----------------|
| F066A | Thai fermented sausage, Chiang Mai | + | rod | 0.36 ± 0.12 |
| F067A | Thai fermented sausage, Chiang Mai | + | rod | 0.38 ± 0.11 |
| F068A | Fermented pork, Chiang Mai | + | rod | 0.21 ± 0.11 |
| F073A | Fermented pork, Chiang Mai | + | rod | 0.16 ± 0.11 |
| F074A | Fermented Fish, Chiang Mai | + | rod | 0.13 ± 0.04 |
| F081A | Fermented fish, Chiang Rai | + | rod | 0.57 ± 0.02 |
| F082A | Fermented fish, Chiang Rai | + | rod | 0.21 ± 0.08 |
| F083A | Fermented fish, Chiang Rai | + | rod | 0.08 ± 0.02 |
| F084A | Fermented fish, Chiang Rai | + | rod | 0.15 ± 0.02 |
| F085A | Fermented fish, Chiang Rai | + | rod | 0.90 ± 0.13 |
| F086A | Fermented meat, Chiang Rai | + | rod | 0.48 ± 0.12 |
| F087A | Fermented meat, Chiang Rai | + | rod | 1.04 ± 0.06 |
| F088A | Fermented meat, Chiang Rai | + | rod | 0.62 ± 0.04 |
| F089A | Fermented meat, Chiang Rai | + | rod | 0.38 ± 0.02 |
| F091A | Fermented meat, Chiang Rai | + | rod | 0.51 ± 0.02 |
| F092A | Fermented meat, Chiang Rai | + | rod | 0.46 ± 0.12 |

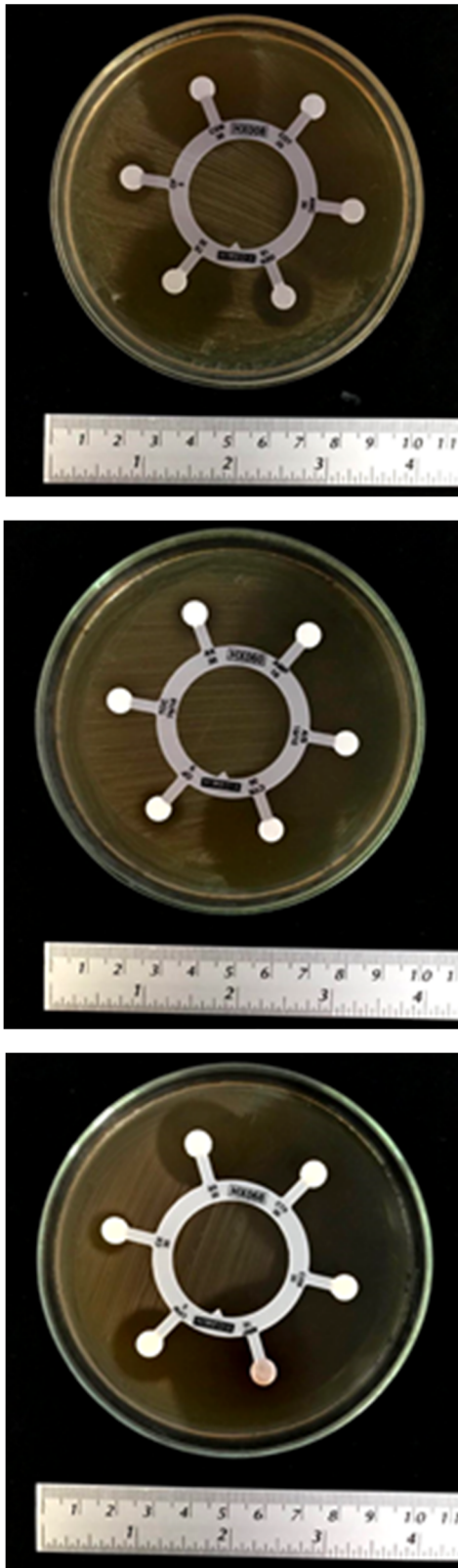


Figure S1. Inhibition zone (mm) of antibiotic susceptibility test of *L. brevis* F06A with antibiotic disc group Hexa G-minus 3 (A), Hexa G-minus 11 (B) and Hexa G-minus 19 (C).