

Table 2. - extended with replicates and additional data.

t0= unripened roe																			
		NC					OAM					BSM							
Sample no		1	2	3	4	mean	countabl	1	2	3	4	mean	countabl	1	2	3	4	mean	Countabl
pH		5.84	5.88	5.84	5.88	5.86		6.13	6.23	6.3	5.83	6.12		6.17	6.12	6.16	6.14	6.12	
aw		0.97	0.97	0.97	0.98	0.977		0.97	0.97	0.96	0.98	0.975		0.97	0.97	0.97	0.97	0.975	
TVC		<1	1	1.48	<1	1.24	2/4	1	1	1.30	1	1.08	4/4	1	1.30	1.78	1.85	1.48	4/4
Halophiles		<1	<1	<1	1	1	1/4	1.30	<1	1.30	<1	1.30	2/4	<1	<1	<1	<1	<1	4/4
Bacilli		1.30	1.30	1	<1	1.20	3/4	<1	1	<1	<1	1	1/4	1	<1	<1	1.6	1.30	2/4
Moulds		<1	<1	<1	<1	<1	4/4	<1	<1	1	<1	1	1/4	<1	<1	<1	<1	<1	4/4
t1= 4 months of caviar ripening																			
		NC					OAM					BSM							
Sample no		1	2	3	4	mean	countabl	1	2	3	4	mean	countabl	1	2	3	4	mean	Countabl
pH		5.96	5.96	6.01	5.95	5.97		6.33	6.35	6.42	6.03	6.28		6.44	6.41	6.37	6.46	6.42	
aw		0.96	0.96	0.96	0.96	0.964		0.96	0.97	0.95	0.96	0.961		0.97	0.96	0.96	0.96	0.966	
TVC		5.81	6.02	5.21	6.51	5.89	4/4	1.60	1.00	<1	1.00	1.20	3/4	1.30	1.30	<1	1.90	1.50	3/4
Halophiles		4.48	4.30	4.48	4.60	4.46	4/4	1.00	<1	<1	<1	1	1/4	1	1	1.30	1.30	1.15	4/4
Bacilli		6.48	6.30	5.47	6.30	6.14	4/4	3.30	1.30	1.48	1.00	1.77	4/4	<1	<1	<1	2.08	2.08	1/4
Moulds		<1	<1	<1	<1	<1	4/4	<1	<1	<1	<1	<1	4/4	<1	<1	<1	<1	<1	4/4
t2= 8 months of caviar ripening																			
		NC					OAM					BSM							
Sample no		1	2	3	4	mean	countabl	1	3	mean	countabl	1	4	mean	countabl				
pH		5.9	5.94	5.93	5.83	5.90		6.24	6.27	6.26		6.34		6.27	6.31				
aw		0.95	0.96	0.96	0.96	0.961		0.962	0.963	0.963		0.97		0.966	0.968				
TVC		2	6.94	6.65	6.78	4.59	4/4	<1	<1	<1	2/2	<1		<1	<1	2/2			
Halophiles		<1	6.72	<1	<1	6.72	1/4	<1	<1	<1	2/2	3.34		<1	3.34	1/2			
Bacilli		2.30	<1	6.64	6.95	5.30	3/4	<1	<1	<1	2/2	<1		<1	<1	2/2			
Moulds		<1	1.60	<1	<1	1.60	1/4	<1	<1	<1	2/2	<1		<1	<1	2/2			
t3= 14 months of caviar ripening																			
		NC					OAM					BSM							
Sample no		1	2	3	4	mean	countabl	1	2	3	4	mean	countabl	1	2	3	4	mean	countabl
pH		5.87	5.85	5.87	5.78	5.84		6.16	6.23	6.25	5.85	6.12		6.38	6.31	6.2	6.3	6.30	
aw		0.96	0.95	0.95	0.95	0.957		0.957	0.956	0.954	0.955		0.966	0.959	0.963	0.958	0.962		
TVC		<1	7	6.68	7	6.89	3/4	<1	<1	<1	<1	<1	4/4	<1	<1	1.3	<1	1.3	1/4
Halophiles		1.7	7	6.83	6.3	5.46	4/4	<1	1	<1	<1	1	1/4	1	1	1	1.3	1.08	4/4
Bacilli		<1	<1	<1	<1	<1	4/4	<1	<1	1.48	1.7	1.59	2/4	1.3	<1	<1	<1	1.3	1/4
Moulds		1.3	<1	<1	1.48	1.39	2/4	<1	1	1	2.18	1.39	3/4	1.78	1.6	2.45	1	1.71	4/4

Materials and methods of data not presented in the manuscript.

Moulds were counted on Sabouraud Agar (ISO 21527-1:2008, [1]).
presumptive *Bacillus cereus* was enumerated onto PEMBA (ISO 7932:2004 [2]).
halophilic bacteria were enumerated onto Tryptic Soy Agar supplemented with NaCl
(30 g/L) then incubated at 30°C for 48h.
All the media were supplied by Scharlab (Barcelona, E).

Reference

1. International Organization for Standardization (ISO) Microbiology of Food and Animal Feeding Stuffs—Horizontal Methods for the Enumeration of Yeasts and Moulds—Part 1: Colony Count Technique in Products with Water Activity Greater than 0, 95; ISO 21527-1:2008 2008.
2. International Organization for Standardization (ISO) Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of presumptive *Bacillus cereus* — Colony-count technique at 30 degrees C. ISO 7932:2004 2004.