

Table S1. Genbank accession number of *S. thermophilus* strains genome and phageome raw data.

Strain isolated in this study	RGP type	Accession number
Moz111	A	JAHBRN0000000000
Brie16	A	JAHBRO0000000000
Moz86	A	JAHBRP0000000000
Moz83	A	JAHBRQ0000000000
Rico66	A	JAHDUN0000000000
Brie28	A	JAHDUO0000000000
Moz76	A	JAHRBD0000000000
FDL19	A	JAHRBEB0000000000
Moz109	B	CP075363
Brie1	B	JAHBRI0000000000
Vach57	B	JAHBRJ0000000000
Vach60	B	JAHBRK0000000000
Rico65	B	JAHBRL0000000000
Strac48	B	JAHBRM0000000000
Nect1	C	JAH DUP0000000000
Scam27	C	JAH DUQ0000000000
Strac42	C	JAH DUR0000000000
Racle124	C	JAH DUS0000000000
Nect13	C	JAH DUT0000000000
FDL17	C	JAH RBF0000000000
Moz77	E	JAH DUU0000000000
Moz74	E	JAH DUV0000000000
Roque89	E	JAH RBG0000000000
Douc24	E	JAH RBH0000000000

Reference strain	Accession number
SMQ301	CP011217.1
ND03	CP002340.1
MN-BM-A01	CP012588.1
EU01	CP047191.1
N4L	LS974444.1
TK-P3A	CP045596.1
STCH_20	MK483556.1
STH_CIRM_1048	LR822033.1
MN-ZLW-002	CP003499.1

Virome	Food Type	Accession number
Brie	Soft cheese	PRJNA731044
Mozzarella B		PRJNA729649
Ricotta		PRJNA731045
Stracciatella		PRJNA731053
Vacherin		PRJNA731055
Semi-soft cheese D	Semi-soft cheese	PRJNA731056
Semi-soft cheese A		PRJNA731057
Blue cheese		PRJNA731046

Table S2. List of primer used in this study.

16S rRNA primer	Sequence (5' to 3')	Reference		
Luc <i>Fw</i>	CTTGTACGACTTCACCC	Corsetti et al. 2004 [1]		
Luc <i>Rv</i>	TGCCTAATACATGCAAGT			
RGP primer	Sequence (5' to 3')	Product size (bp)	RGP type	Reference
RGPpos <i>Fw</i>	CAGGTGCAAATGGCCAACCTCG	801	Control	Kouwen et al. 2019 [2]
RGPpos <i>Rv</i>	CTTGCCATGTTGGGATGAC			
RGPgroup-1 <i>Fw</i>	GGATGATGGTTCGACGGATAG	631	1 (B)	
RGPgroup-1 <i>Rv</i>	CCGCTTCCAAAACCATGA			
RGPgroup-2 <i>Fw</i>	GTGAAGAGTCAGAAGACGAAT	464	2 (A)	
RGPgroup-2 <i>Rv</i>	CAAAGGCCCGATGGTATT			
RGPgroup-3 <i>Fw</i>	GAGGAAGCAACAGATAAACGA	303	3 (D)	
RGPgroup-3 <i>Rv</i>	GACCAATTGGTCCACAAAGT			
RGPgroup-4 <i>Fw</i>	CTCCTCGTACTCACCCAC	162	4 (C/E)	
RGPgroup-4 <i>Rv</i>	GCACAAGATACAGCTCGTTAC			

Table S3. Number of total filtered reads in virome cheese samples.

Sample name	Total filtered reads
Brie	2,852,252
Mozarella B	3,256,352
Ricotta	2,223,726
Straciatella	3,483,685
Vacherin	4,755,471
Semi-soft cheese D	1,056,334
Semi-soft cheese A	2,409,371
Blue cheese	3,303,896

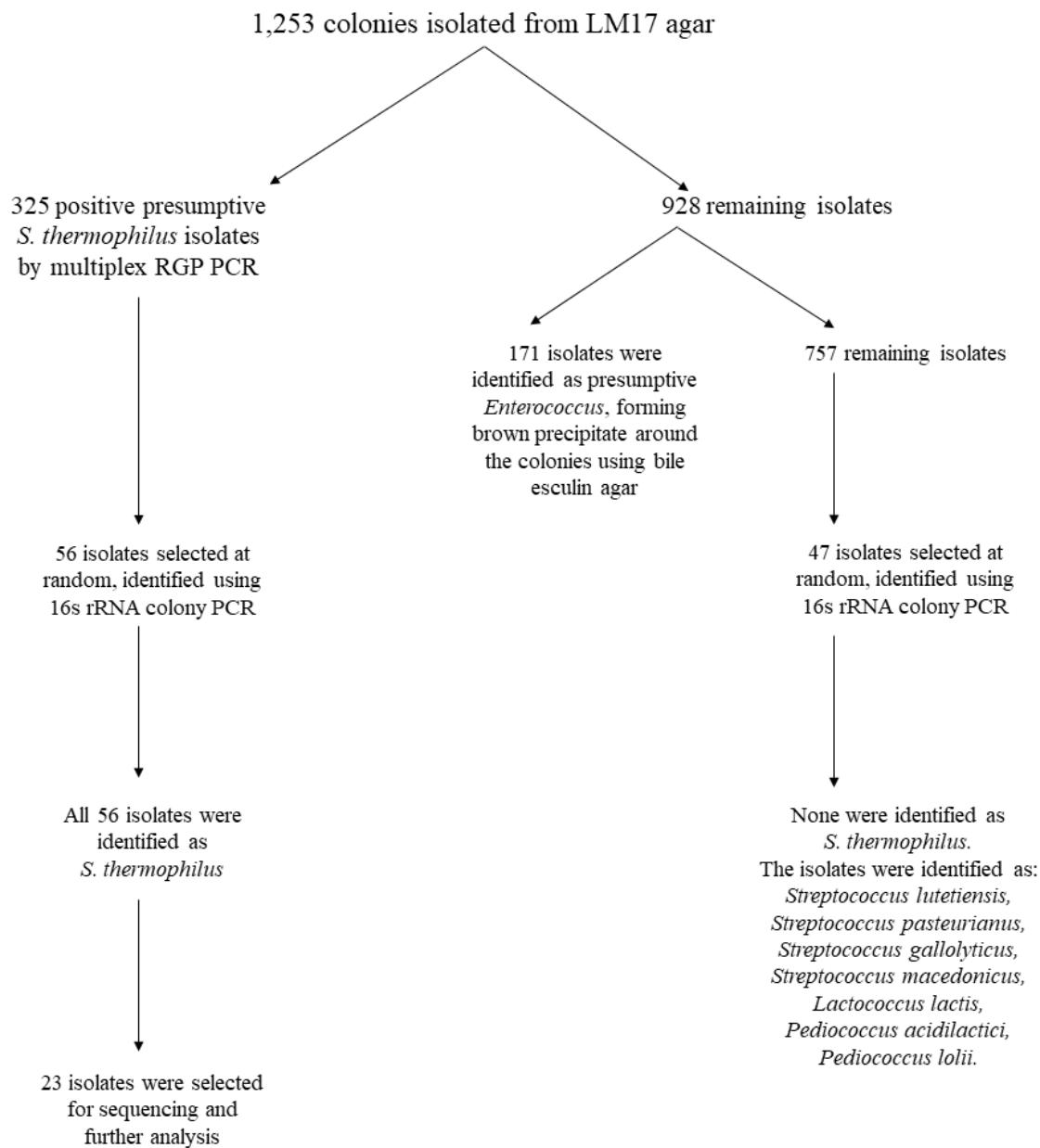


Figure S1. Schematic diagram of *S. thermophilus* screening and isolation performed in this study.

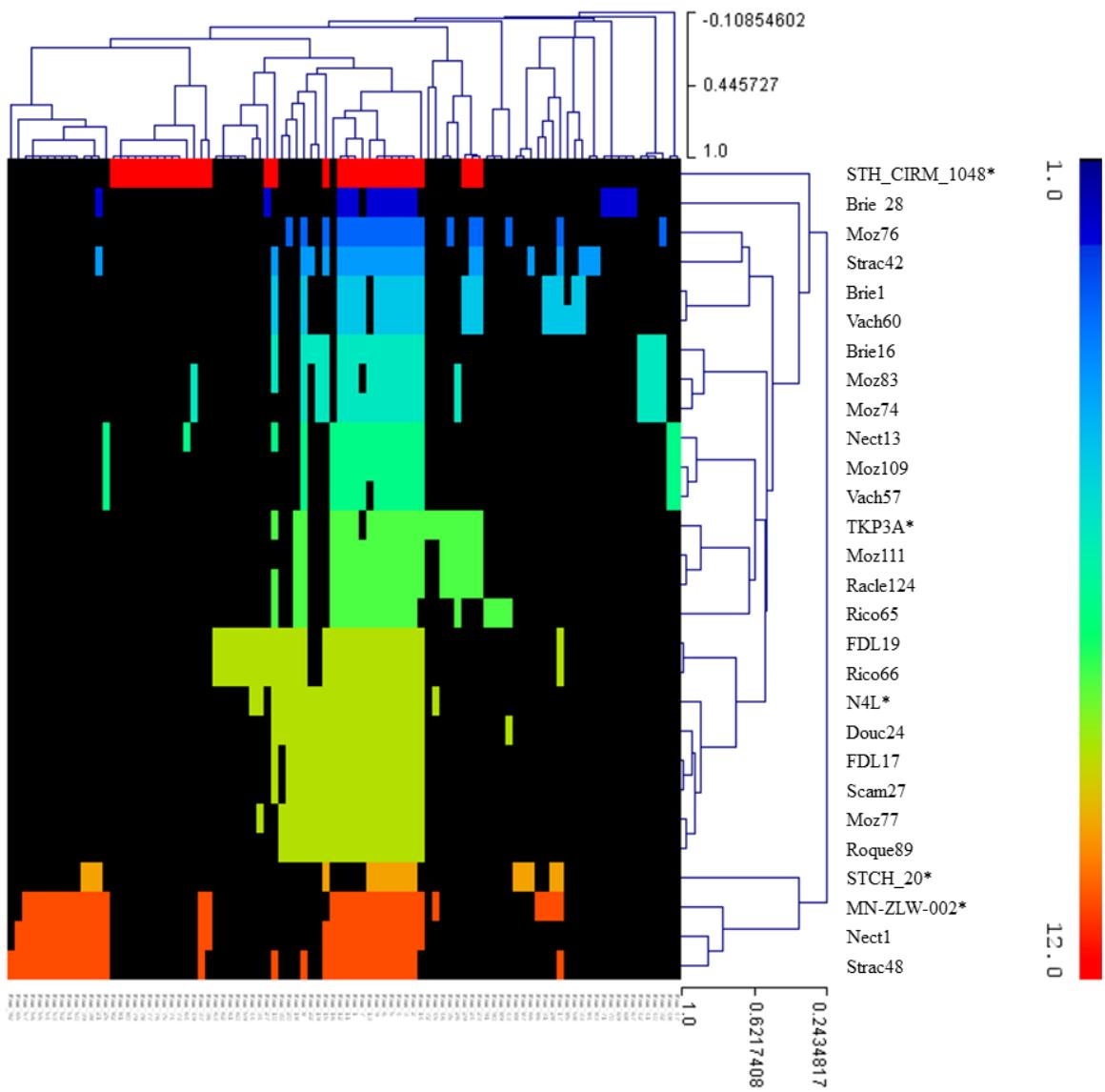


Figure S2. Heatmap displaying the presence (colour) or absence (black) of individual protein families within the EPS biosynthesis operon of 23 streptococcal strains sequenced in this study and 5 streptococcal strains used as reference (*).

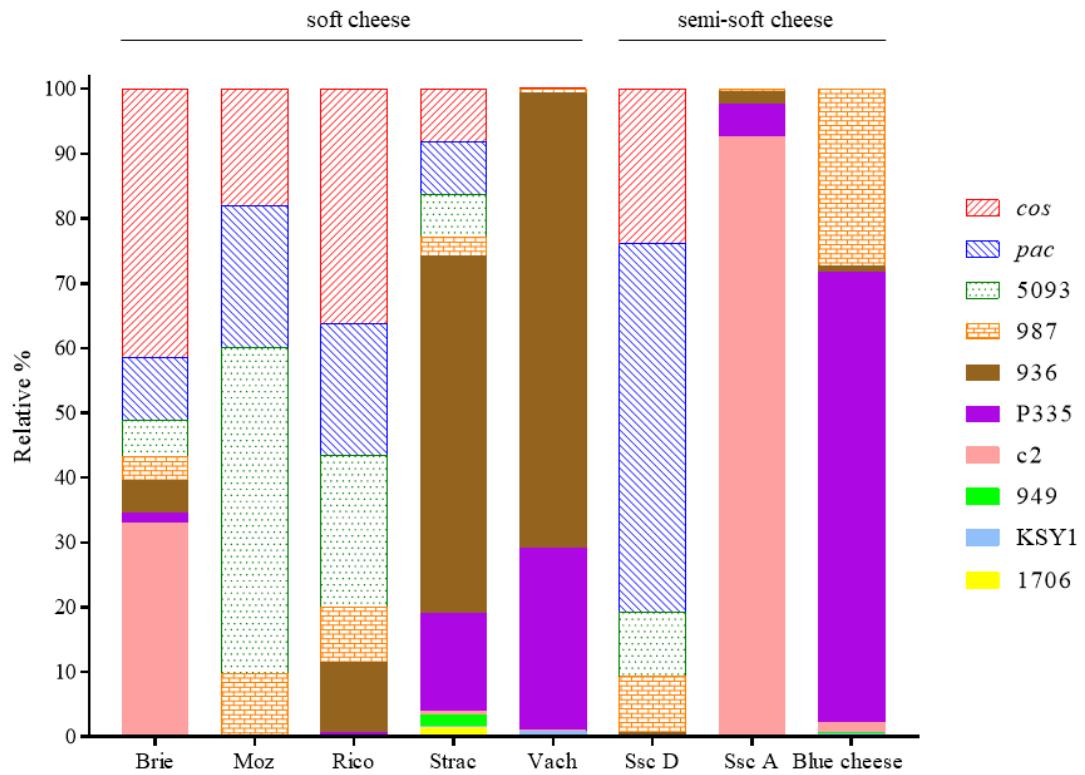


Figure S3. Relative % of reads mapping to streptococcal (coloured pattern: cos, pac, 5093, 987) and lactococcal (solid colour: 936, P335, c2, 949, KSY1, 1706) phage (cos, pac, 5093, 987) distribution in eight cheese samples – brie, mozzarella B (moz), ricotta (rico), straciattella (strac), vacherin (vach), semi-soft cheese D (ssc D), semi-soft cheese A (ssc A) and blue cheese, based on virome analysis. There were no reads mapped against members of the streptococcal P738 phage group lactococcal phage groups: P087, P034, 1358 and Q54.

Table S4. List of streptococcal phages (30) and their respective propagating host strains tested in this study.

Streptococcal phage	Group	Host strain	Reference
SW1	<i>cos</i>	UCCSt23	Lavelle et al. 2018 [3]
SW2	<i>cos</i>	UCCSt86	
SW3	<i>cos</i>	UCCSt83	
SW4	5093	UCCSt89	
SW5	<i>cos</i>	UCCSt86	
SW6	<i>cos</i>	UCCSt95	
SW7	<i>cos</i>	UCCSt84	
SW8	<i>cos</i>	UCCSt89	
SW9	<i>cos</i>	UCCSt23	
SW10	<i>cos</i>	UCCSt23	
SW11	<i>cos</i>	UCCSt92	
SW12	<i>cos</i>	UCCSt96	
SW13	<i>pac</i>	UCCSt50	
SW14	<i>pac</i>	UCCSt96	
SW15	<i>pac</i>	UCCSt96	
SW16	987	UCCSt97	
SW18	<i>pac</i>	UCCSt93	
SW21	<i>cos</i>	UCCSt82	
SW24	5093	UCCSt89	
SW25	987	UCCSt97	
SW30	<i>cos</i>	UCCSt95	
SW40	<i>cos</i>	UCCSt12	
SW1151	<i>pac</i>	UCCSt10	
SWK4	<i>cos</i>	UCCSt63	
STP1	<i>cos</i>	STP1	Lavelle et al. 2018 [4]
SW41	<i>cos</i>	UCCSt101	Unpublished
9	<i>cos</i>	UCCSt12	
12	<i>cos</i>	UCCSt12	
14	<i>cos</i>	UCCSt12	
20	<i>cos</i>	UCCSt12	

Table S5. Percentage distribution of eukaryote, prokaryote and viruses, classified according to its genera/family and species, obtained from representative 100,000 reads.

Sample	Domain	Genera/Family	Species	%	Number of filtered reads*
Brie	Eukaryote	<i>Phytophthora</i>	Unknown	1.0	18,561
	Prokaryote	<i>Brevibacterium</i>	Unknown	67.2	
		<i>Brevibacterium</i>	<i>aurantiacum</i>	3.3	
		<i>Corynebacterium</i>	Unknown	2.8	
		<i>Brachybacterium</i>	Unknown	2.7	
		<i>Glutamicibacter</i>	Unknown	2.5	
		<i>Arthrobacter</i>	Unknown	1.5	
		<i>Streptomyces</i>	Unknown	1.4	
		<i>Ornithinimicrobium</i>	Unknown	1.3	
		<i>Kocuria</i>	Unknown	1.3	
		<i>Nocardiopsis</i>	Unknown	1.1	
		<i>Microbacterium</i>	Unknown	1.1	
		<i>Cryobacterium</i>	Unknown	1.0	
		<i>Gulosibacter</i>	Unknown	1.0	
		<i>Dermabacter</i>	Unknown	0.9	
		<i>Dermacoccus</i>	Unknown	0.9	
		<i>Mycolicibacterium</i>	Unknown	0.9	
		<i>Staphylococcus</i>	Unknown	0.8	
		<i>Sinomonas</i>	Unknown	0.7	
		<i>Rhodococcus</i>	Unknown	0.7	
		<i>Gordonia</i>	Unknown	0.7	
		<i>Nocardia</i>	Unknown	0.6	
		<i>Salinicoccus</i>	Unknown	0.6	
	Virus	<i>Siphoviridae</i>	Unknown	3.9	
Mozarella B	Prokaryote	<i>Streptococcus</i>	Unknown	2.0	94,051
		<i>Streptococcus</i>	<i>thermophilus</i>	1.9	
	Virus	<i>Siphoviridae</i>	Unknown	16.0	
		<i>Siphoviridae</i>	Streptococcal	80.1	
Semi-soft cheese D	Eukaryote	<i>Fusarium</i>	Unknown	0.9	42,288
	Prokaryote	<i>Pseudoalteromonas</i>	Unknown	8.8	
		<i>Pseudoalteromonas</i>	<i>translucida</i>	15.5	
		<i>Pseudoalteromonas</i>	<i>arctica</i>	5.8	
		<i>Pseudoalteromonas</i>	<i>distincta</i>	4.3	
		<i>Pseudoalteromonas</i>	<i>nigrifaciens</i>	4.0	
		<i>Pseudoalteromonas</i>	<i>agarivorans</i>	0.7	
		<i>Pseudoalteromonas</i>	<i>prydzensis</i>	0.6	
		<i>Vibrio</i>	Unknown	3.9	
		<i>Vibrio</i>	<i>casei</i>	5.2	
		<i>Vibrio</i>	<i>toranzoniae</i>	2.2	
		<i>Streptococcus</i>	<i>thermophilus</i>	5.0	
		<i>Brevibacterium</i>	Unknown	2.1	
		<i>Brevibacterium</i>	<i>aurantiacum</i>	3.9	

		<i>Brachybacterium</i>	Unknown	2.1	
		<i>Glutamicibacter</i>	Unknown	2.0	
		<i>Glutamicibacter</i>	<i>arilaitensis</i>	2.0	
		<i>Psychrobacter</i>	Unknown	3.4	
		<i>Psychrobacter</i>	<i>immobilis</i>	0.9	
Virus		<i>Autographiviridae</i>	Unknown	5.3	
		<i>Siphoviridae</i>	Unknown	8.6	
		<i>Siphoviridae</i>	Streptococcal	12.6	
Semi-soft cheese A	Prokaryote	<i>Lactococcus</i>	Unknown	5.2	70,469
		<i>Lactococcus</i>	<i>lactis</i>	27.0	
		<i>Halomonas</i>	Unknown	7.4	
		<i>Halomonas</i>	<i>titanicae</i>	0.9	
		<i>Brevibacterium</i>	Unknown	0.6	
		<i>Brevibacterium</i>	<i>aurantiacum</i>	5.3	
		<i>Psychrobacter</i>	Unknown	4.9	
		<i>Bacillus</i>	Unknown	0.8	
		<i>Bacillus</i>	<i>altitudinis</i>	1.4	
		<i>Staphylococcus</i>	Unknown	1.0	
		<i>Brachybacterium</i>	Unknown	0.6	
		<i>Halovibrio</i>	Unknown	0.6	
		<i>Siphoviridae</i>	Unknown	23.3	
		<i>Siphoviridae</i>	Lactococcal	20.9	
Ricotta	Prokaryote	<i>Enterococcus</i>	Unknown	6.0	75,882
		<i>Enterococcus</i>	<i>malodoratus</i>	1.8	
		<i>Enterococcus</i>	<i>avium</i>	1.5	
		<i>Enterococcus</i>	<i>xiangfangensis</i>	0.8	
		<i>Enterococcus</i>	<i>hermanniensis</i>	0.7	
		<i>Streptococcus</i>	Unknown	3.1	
		<i>Streptococcus</i>	<i>thermophilus</i>	3.0	
		<i>Lactococcus</i>	Unknown	1.0	
		<i>Lactococcus</i>	<i>lactis</i>	0.9	
		<i>Vibrio</i>	Unknown	0.8	
		<i>Siphoviridae</i>	Unknown	26.9	
		<i>Siphoviridae</i>	Streptococcal	50.2	
		<i>Siphoviridae</i>	Lactococcal	3.3	
Blue cheese	Prokaryote	<i>Lactococcus</i>	Unknown	6.8	61,535
		<i>Lactococcus</i>	<i>lactis</i>	55.8	
		<i>Lactococcus</i>	<i>petauri</i>	2.2	
		<i>Staphylococcus</i>	Unknown	5.7	
		<i>Brevibacterium</i>	Unknown	0.8	
		<i>Autographiviridae</i>	Unknown	2.4	
		<i>Herelleviridae</i>	Unknown	2.4	
		<i>Podoviridae</i>	Unknown	0.9	
		<i>Siphoviridae</i>	Unknown	5.0	
		<i>Siphoviridae</i>	Streptococcal	0.7	
		<i>Siphoviridae</i>	Leuconostoc	3.5	

		<i>Siphoviridae</i>	Lactococcal	13.8	
Straciella	Prokaryote	<i>Pseudomonas</i>	Unknown	7.4	79,919
		<i>Pseudomonas</i>	<i>proteolytica</i>	21.1	
		<i>Pseudomonas</i>	<i>helleri</i>	17.1	
		<i>Pseudomonas</i>	<i>qingdaonensis</i>	16.7	
		<i>Pseudomonas</i>	<i>lundensis</i>	5.6	
		<i>Pseudomonas</i>	<i>carnis</i>	5.2	
		<i>Pseudomonas</i>	<i>lactis</i>	2.5	
		<i>Pseudomonas</i>	<i>gessardii</i>	1.4	
		<i>Pseudomonas</i>	<i>rhodesiae</i>	0.6	
		<i>Pseudomonas</i>	<i>brenneri</i>	0.6	
		<i>Buttiauxella</i>	Unknown	1.9	
		<i>Buttiauxella</i>	<i>gaviniae</i>	5.8	
		<i>Buttiauxella</i>	<i>noackiae</i>	1.1	
		<i>Buttiauxella</i>	<i>brennerae</i>	0.8	
		<i>Serratia</i>	<i>liquefaciens</i>	4.5	
		<i>Carnobacterium</i>	<i>maltaromaticum</i>	2.6	
		<i>Leuconostoc</i>	<i>mesenteroides</i>	1.6	
		<i>Streptococcus</i>	<i>thermophilus</i>	1.2	
		<i>Kluyvera</i>	<i>intermedia</i>	0.9	
		<i>Shewanella</i>	<i>baltica</i>	0.7	
		<i>Hafnia</i>	<i>paralvei</i>	0.6	
Vacherin	Prokaryote	<i>Lactococcus</i>	Unknown	1.6	69,906
		<i>Lactococcus</i>	<i>lactis</i>	73.0	
		<i>Brevibacterium</i>	Unknown	0.7	
		<i>Brevibacterium</i>	<i>aurantiacum</i>	8.1	
		<i>Glutamicibacter</i>	Unknown	3.8	
		<i>Glutamicibacter</i>	<i>arilaitensis</i>	0.9	
		<i>Psychrobacter</i>	Unknown	3.7	
		<i>Psychrobacter</i>	<i>immobilis</i>	1.2	
		<i>Lactobacillus</i>	<i>paracasei</i>	1.6	
		<i>Halomonas</i>	Unknown	0.8	
		<i>Brachybacterium</i>	Unknown	0.8	
Virus		<i>Siphoviridae</i>	Unknown	2.2	
		<i>Siphoviridae</i>	Lactococcal	1.5	

* Number of filtered reads obtained from 100,000 representative reads.

Reference

1. **Corsetti A, Settanni L, Van Sinderen D.** Characterization of Bacteriocin-Like Inhibitory Substances (BLIS) from Sourdough Lactic Acid Bacteria and Evaluation of Their *In Vitro* and *In Situ* Activity. *J Appl Microbiol.* 2004;96(3):521-34, doi:10.1111/j.1365-2672.2004.02171.x.
2. **Kouwen RHM, Van Sinderen D, McDonnell B, Ver Loren Van Themaat P, Emiel, Mahony J.** *Streptococcus thermophilus* starter cultures, Netherlands, Patent 20190367866, 2019.
3. **Lavelle K, Martinez I, Neve H, Lugli GA, Franz CMAP, Ventura M, et al.** Biodiversity of *Streptococcus thermophilus* Phages in Global Dairy Fermentations. *Viruses.* 2018;10(10):577, doi:10.3390/v10100577.
4. **Lavelle K, Murphy J, Fitzgerald B, Lugli GA, Zomer A, Neve H, et al.** A Decade of *Streptococcus thermophilus* Phage Evolution in an Irish Dairy Plant. *Appl Environ Microbiol* 2018;84(10):e02855-17, doi:10.1128/aem.02855-17.