

Lipoproteolytic capacity and potential of *Pseudomonas* spp. isolated from cold raw milk

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SUPPLEMENTARY FILE

Supplementary File Table S1. Frequency and classification* (low and high) of the proteolytic and lipolytic potential of 173 isolates of *Pseudomonas* spp. from refrigerated raw milk

Proteolytic and lipolytic potential (halos in cm)	Isolates with proteolytic potential (%)	Isolates with lipolytic potential (%)
Low	56 (32,37)	123 (71,10)
High	111 (64,16)	42 (24,28)
Without proteolytic or lipolytic capacity	6 (3,47)	8 (4,62)

*Measurement of the diameter of proteolytic halos: low ≤ 2 cm and high > 2 cm. Measurement of lipolytic height: low < 1.5 cm and high ≥ 1.5 cm.

Figure legends:

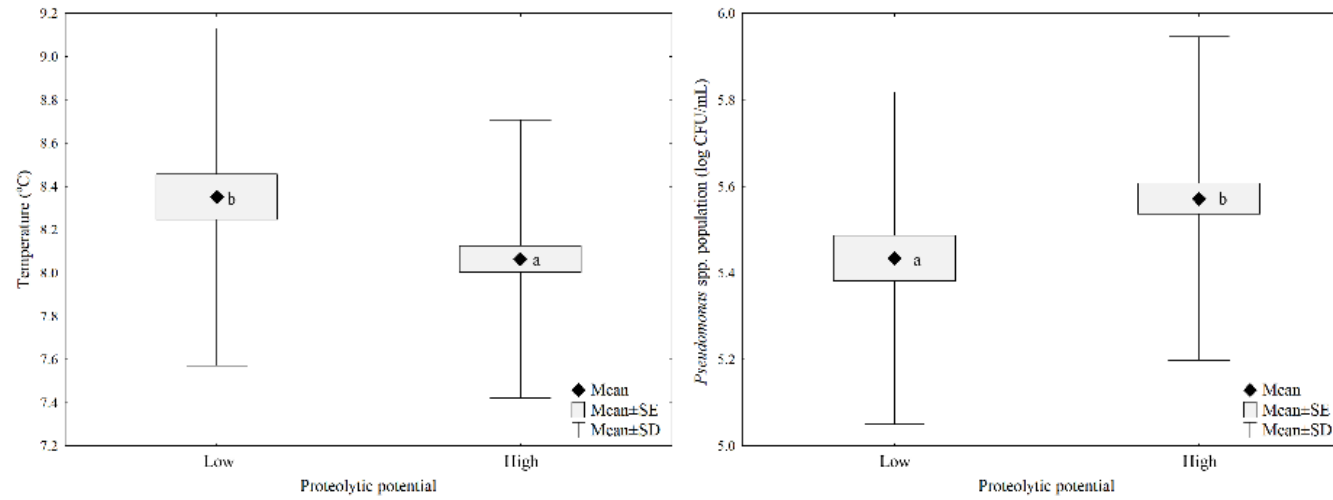
Supplementary File Figure S1:

Mean, error, and standard deviation of temperature and counts of *Pseudomonas* spp. refrigerated in raw milk sent for processing, grouped according to proteolytic potential (high or low). Different letters indicate significant differences, as evaluated with Mann-Whitney test ($P \leq 0.05$)

Supplementary File Figure S2:

Mean, error, and standard deviation of the temperature and counts of *Pseudomonas* spp. grouped according to lipolytic potential (high or low). Different letters indicate significant differences, as evaluated with the Mann-Whitney test ($P \leq 0.05$)

Supplementary Figure S1



Supplementary Figure S2

