***Title:***

**Technological properties of indigenous *Lactococcus lactis* strains isolated from Lait caillé, a spontaneous fermented milk from Burkina Faso.**

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**Supplementary File**

1/ Supplementary Table

2/ Supplementary Fig.

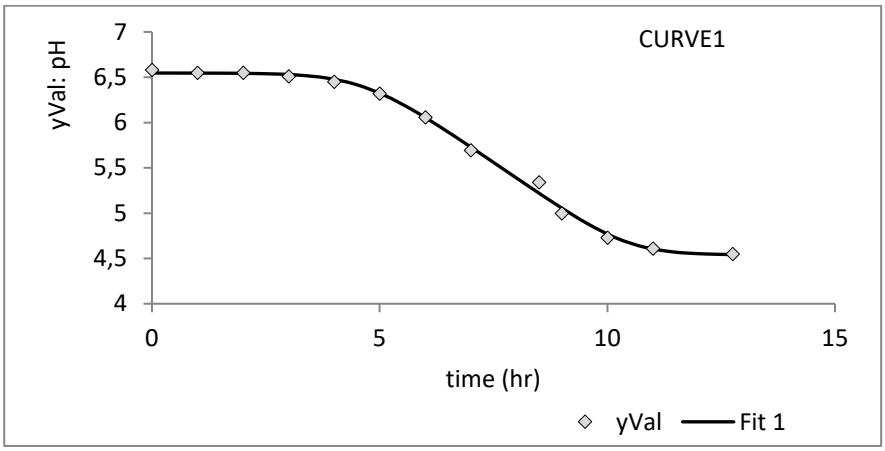
## 1/ Supplementary Table

Supplementary Table S1. Maximum rates of milk acidification by LAB strains inducing long fermentation time

| Strains codes | [b]Vm (pH units/h) |
|---|---|
| SC2 | 0.08[a] ± 0.00 |
| S10 | 0.08[a] ± 0.00 |
| S11 | 0.08[a] ± 0.01 |
| S12 | 0.08[a] ± 0.00 |
| S13 | 0.10[a] ± 0.03 |
| S9 | 0.08[a] ± 0.00 |

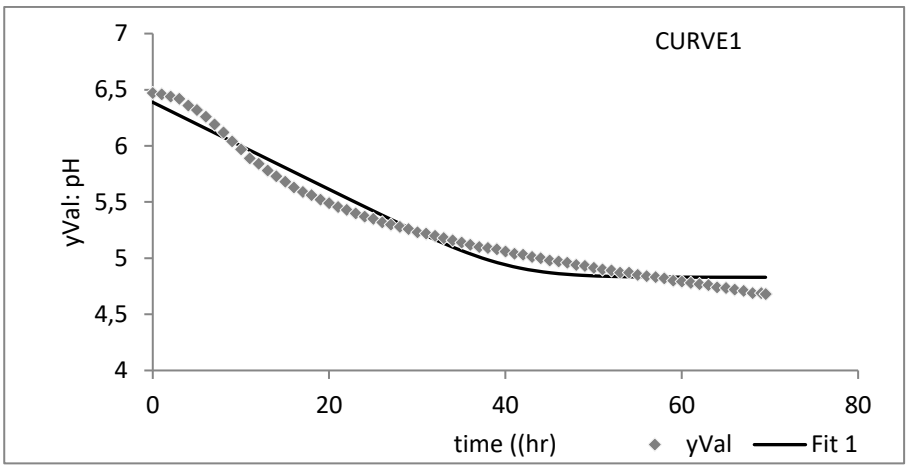
Results are mean values ± standard deviation from 2 different biological samples. Different superscript lowercase letters within same column indicate significant ($P<0.05$) differences between the samples. [b]Vm = maximum rate of acidification

2/ Supplementary Fig.




Standard error of fitting: se(fit) = 0.050; adjusted R-square statistics of the fitting : R^2_stat: = 0.996

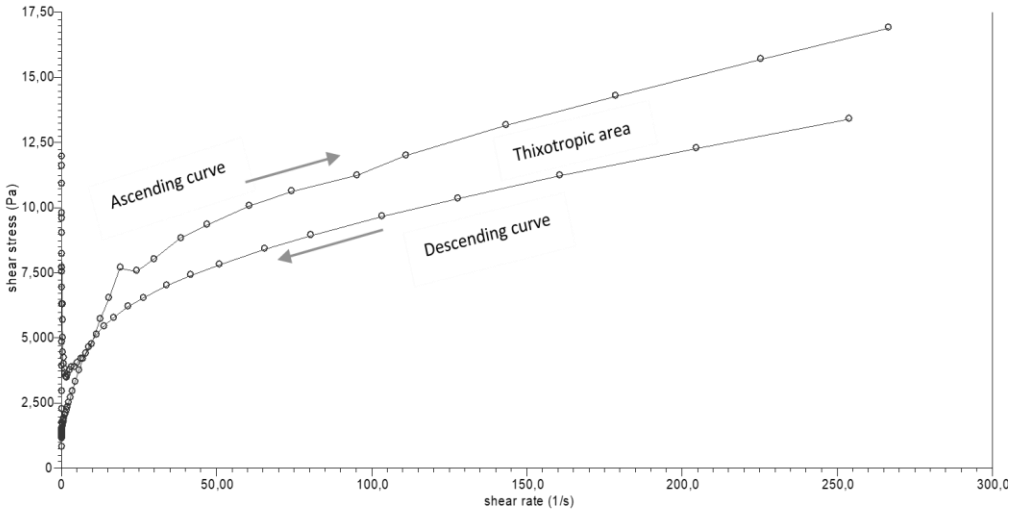
**(a)**



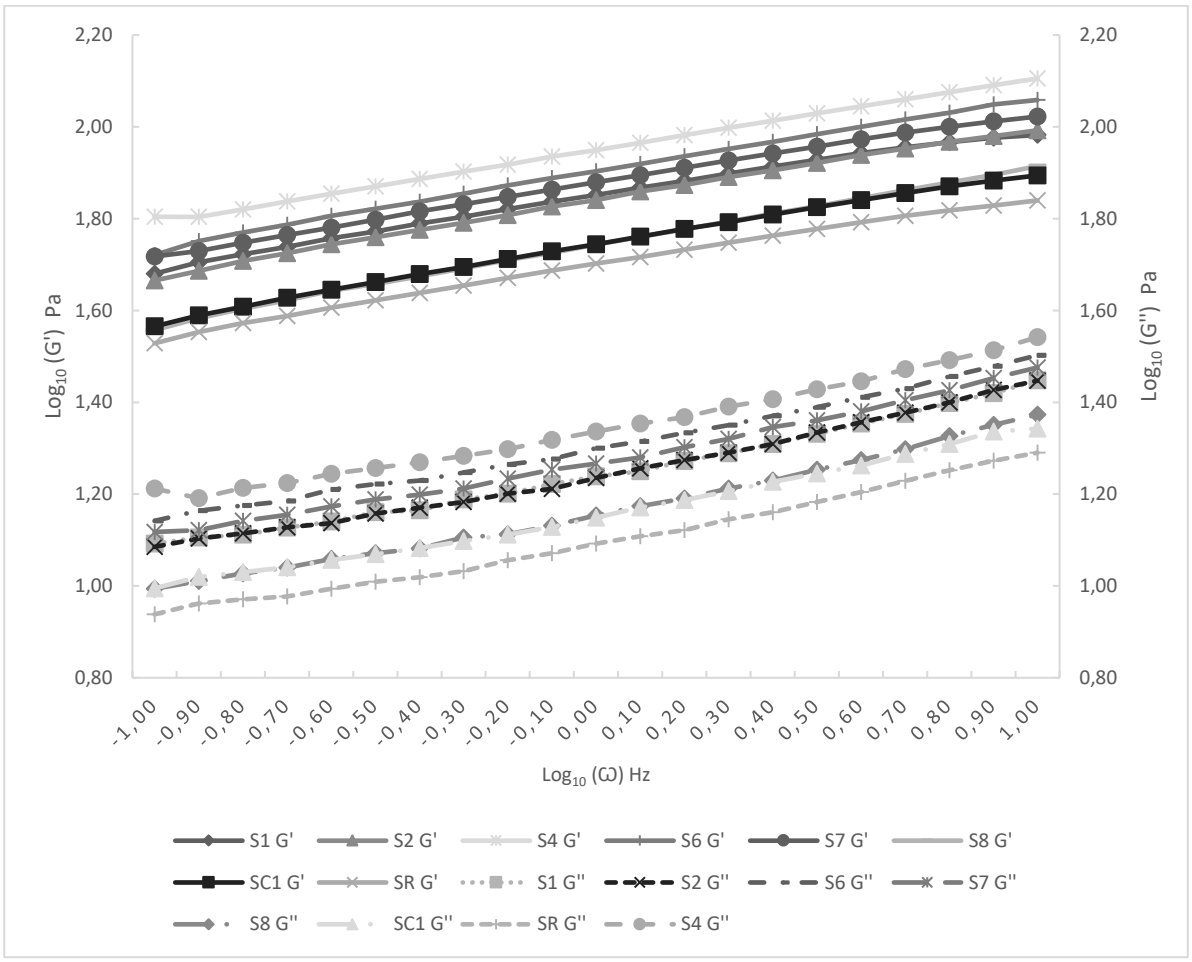

Standard error of fitting: se(fit) = 0.095; adjusted R-square statistics of the fitting : R^2_stat = 0.967

**(b)**

Supplementary Fig. S1 (a and b). Representative curves of pH decrease during short (a) and long (b) fermentation time generated with DMFit program




Supplementary Fig. S2. Representative flow behaviour of fermented milks produced by lactococci strains used as starter cultures.




Supplementary Fig. S3.

G', G'' versus angular frequency values of fermented milk samples produced by lactococci strains [S1, S2, S4, S6, S7, S8, SC1, and SR (DSM 4366)] used as starters. Plain curves: $Log_{10}$ G' plots. Dashed curves: $Log_{10}$ G'' plots. Analysis were performed in triplicate measurements on two different samples.