

# Comparison of culture-dependent and culture-independent techniques in the detection of lactic acid bacteria biodiversity and dynamics throughout the ripening process: The case of Turkish artisanal Tulum cheese produced in the Anamur region

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## SUPPLEMENTARY FILE

### Figure Legends

#### Figure S1:

Anamur region in Turkey and Tulum cheese samples ripened in the cave.

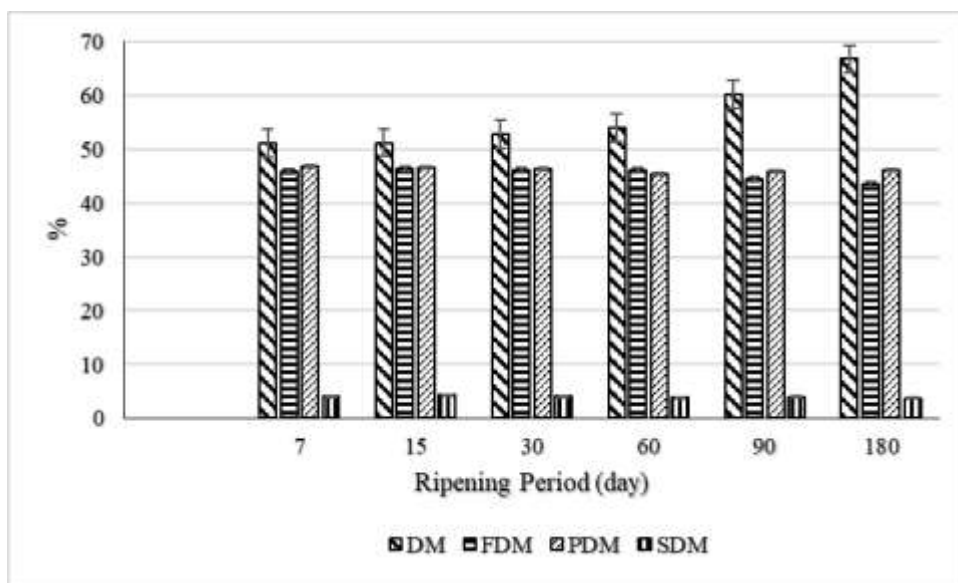
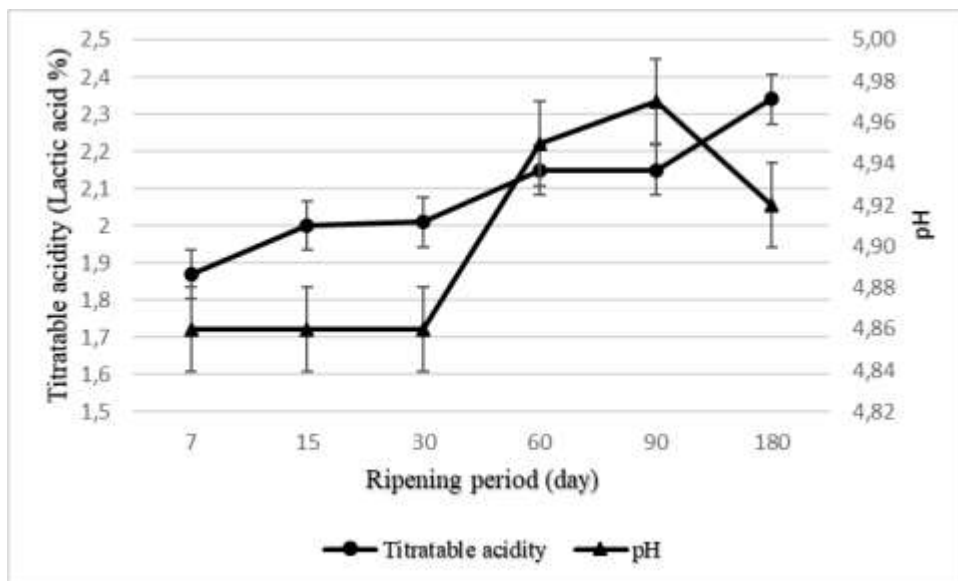
#### Figure S2:

The physicochemical characteristics of the Tulum cheese samples produced in the Anamur region (DM: Dry Matter, FDM: Fat in Dry Matter, PDM: Protein in Dry Matter, SDM: Salt in Dry Matter).

#### Figure S1:



**Figure S2:**



**Table S1:**

Microorganism groups and incubation conditions

Media	Microorganism groups	Incubation conditions
MRS	<i>Lactobacillus</i>	42°C, 48 h, microaerophilic
MRS-V	<i>Leuconostoc</i>	25°C, 72 h, aerobic
M17	<i>Streptococcus</i>	37°C, 48 h, aerobic
LM17	<i>Streptococcus</i> and <i>Lactococcus</i>	30°C, 72 h, aerobic
Rogosa	Mesophilic <i>Lactobacillus</i>	37°C, 72 h, anaerobic
PCA	Aerobic mesophilic bacteria	37°C, 48 h, aerobic