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SUPPLEMENTARY MATERIAL

Inhibiting potential of selected lactic acid bacteria isolated from Costa Rican agro-industrial waste against *Salmonella* sp. in yogurt

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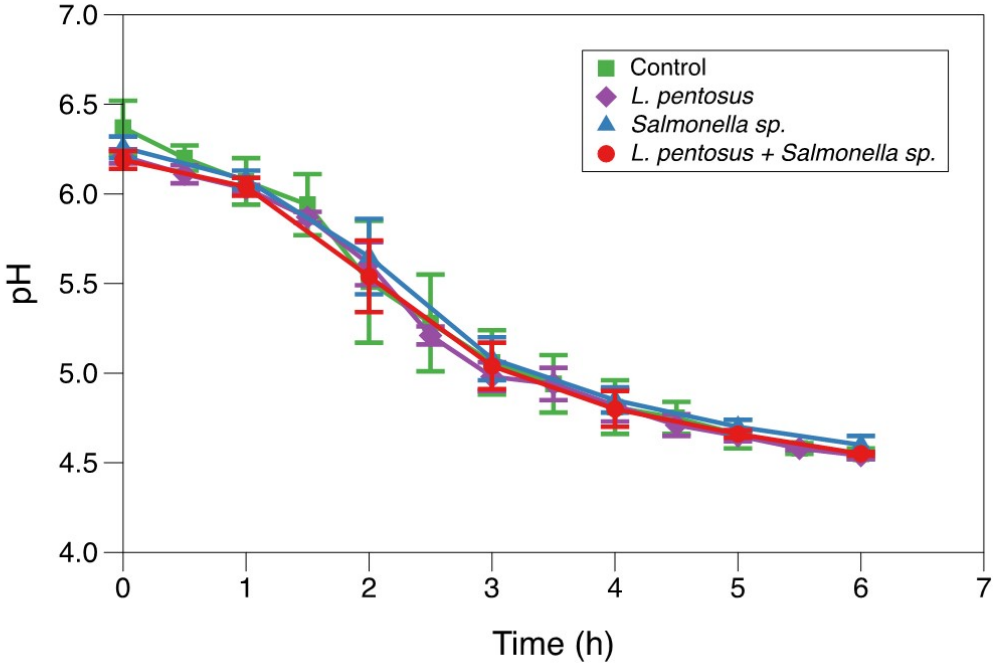
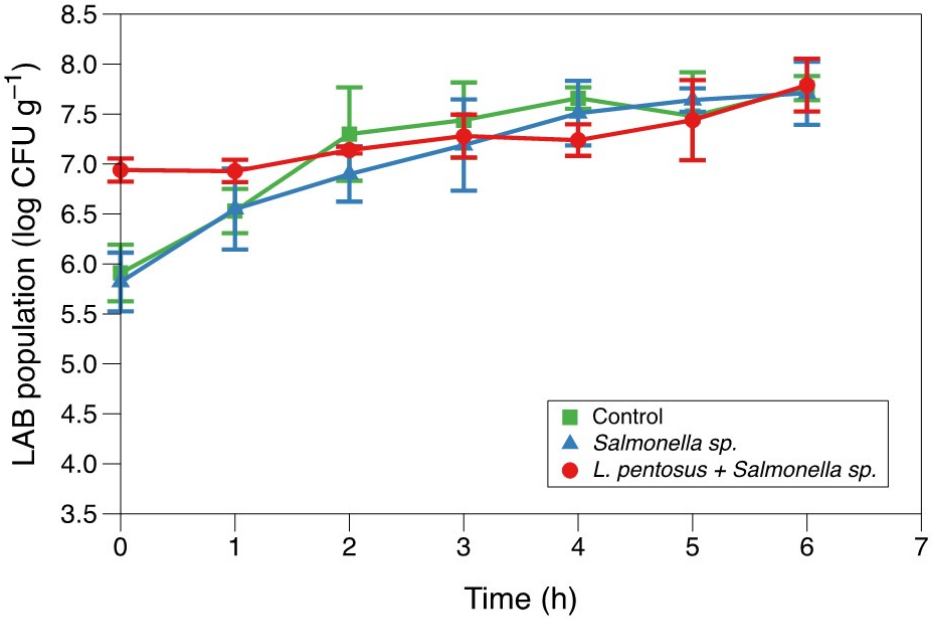
Supplementary Table 1. Inhibition halo of *Salmonella enterica*, *Listeria monocytogenes*, *Staphylococcus aureus* 29213 and *Escherichia coli* 25922 grown on culture media pre-inoculated with different lactic acid bacteria strains isolated from agro-industrial waste.

LAB strain	GenBank code	Isolation source	Halo			
			Salmonella	*L. monocytogenes*	*S. aureus*	*E. coli*
*Weissella soli*_29-5(1)	ON763313	Carrot waste residues	+	+	+	+
*Weissella soli*_30-6(3)	ON763314	Carrot waste residues	+	+	+	+
*Weissella soli*_31-2(9B)	ON763315	Carrot waste residues	+	+	+	+
*Lactiplantibacillus pentosus*_16-6(1C)	ON763300	Coffee brush	+	+	+	+
*Leuconostoc pseudomesenteroides*_18-(1B)	ON763310	Coffee brush	++	+	+	+
*Lactobacillus pentosus*_19-(3A)	ON763312	Coffee brush	+	+	+	+
*Lactobacillus pentosus*_19-(5A)	ON763302	Coffee brush	+	+	+	+
*Leuconostoc*_66-2(4A)	ON763311	Orange waste residuals	+	+	+	+
*Levilactobacillus brevis*_68-6(1C)	ON763329	Orange waste residuals	+	+	+	+
*Lactobacillus plantarum*_69-2(3D)	ON763306	Orange waste residuals	+	+	+	+
*Lactobacillus pentosus*_70-6(1E)	ON763307	Orange waste residuals	+	+	+	+
Lactobacillus plantarum subsp. *plantarum*_70-6(13E)	ON763327	Orange waste residuals	+	+	+	+
*Lacticaseibacillus paracasei*_P2	ON763288	MFC of coffee effluent	+	+	+	+
*Lacticaseibacillus paracasei*_P4	ON763289	MFC of coffee effluent	+	+	+	+
*Lacticaseibacillus paracasei*_P6	ON763290	MFC of coffee effluent	+	+	+	+
*Lacticaseibacillus paracasei*_P8	ON763291	MFC of coffee effluent	+	+	+	+
*Lacticaseibacillus paracasei*_P9	ON763292	MFC of coffee effluent	+	+	+	+
*Lacticaseibacillus paracasei*_P10	ON763293	MFC of coffee effluent	+	+	+	+
*Lacticaseibacillus paracasei*_P13	ON763294	MFC of coffee effluent	+	+	+	+
*Limosilactobacillus fermentum*_56(6)-2F	ON763317	Trinitario cocoa	+++	+	+	+
*Limosilactobacillus fermentum*_56(6)-1F	ON763318	Trinitario cocoa	+	+	+	+
*Limosilactobacillus fermentum*_56(7)-1G	ON763319	Trinitario cocoa	+	+	+	+
*Limosilactobacillus fermentum*_57(7)-2H	ON763324	Trinitario cocoa	++	+	+	+
*Limosilactobacillus fermentum*_58(7)-1J	ON763325	Trinitario cocoa	+	+	+	++
*Limosilactobacillus fermentum*_78(6)-1A	ON763321	Trinitario cocoa	+	+	+	+
*Pediococcus acidilactici*_78(6)-3A	ON763330	Trinitario cocoa	++	++	+	+
*Limosilactobacillus fermentum*_78(6)-2A	ON763322	Trinitario cocoa	+	+	+	+
*Limosilactobacillusfermentum*_79(6)-1D	ON763323	Trinitario cocoa	+	+	+	+
*Weissellaghanensis*_80(6)-1E	ON763316	Trinitario cocoa	+	+	+	+

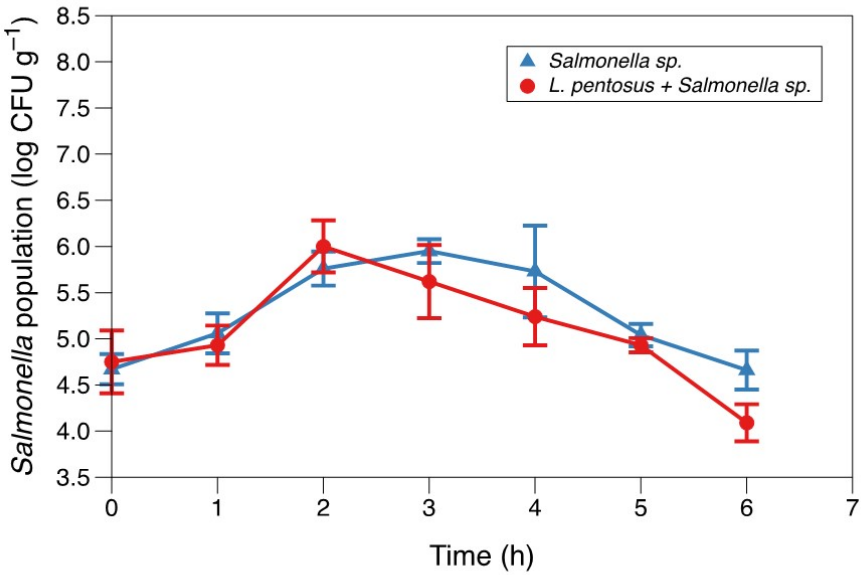
+ Inhibition zone 0- 3 mm in diameter (weak), ++ inhibition zone 3- 6 mm in diameter (good), +++ inhibition zone larger than 6 mm in diameter (strong). MFC=microbial fuel cells.



Supplementary Figure 1. pH values during fermentation of yogurt subjected to different inoculation treatments (means, error bars show the standard deviation for n=3).



Supplementary Figure 2. Lactic acid bacteria count during fermentation of yogurt subjected to different inoculation treatments (means, error bars show the standard deviation for n=3).



Supplementary Figure 3. *Salmonella* sp. counts during fermentation of yogurt subjected to different inoculation treatments (means, error bars show the standard deviation for n=3).