

Selective survival of protective cultures during high-pressure processing by leveraging freeze-drying and encapsulation.

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SKIM MILK SAMPLE	SPECIES	ACCESSION NO.
IC-SM/4	<i>Bacillus thuringiensis</i>	CP050183
IC-SM/24	<i>Bacillus thuringiensis</i>	CP050183
IC-SM/72	<i>Bacillus subtilis</i>	KR967391
EN-SM/24	<i>Bacillus subtilis</i>	MN512155
EN-SM/72	<i>Bacillus cereus</i>	OK655836

SI Table 1. Environmental contamination PCR identification. Preliminary fermentation trials had utilized pasteurized skim milk as the immersion medium repeatedly showed high levels of contamination by *Bacillus* spore formers generally known to be native to this substrate. Species identification was achieved by polymerase chain reaction amplification of their 16S ribosomal RNA genes, followed by Sanger sequencing; the resulting sequences were then compared to those in the National Center for Biotechnology Information's Nucleotide Collection database using the Basic Local Alignment Search Tool (BLAST).