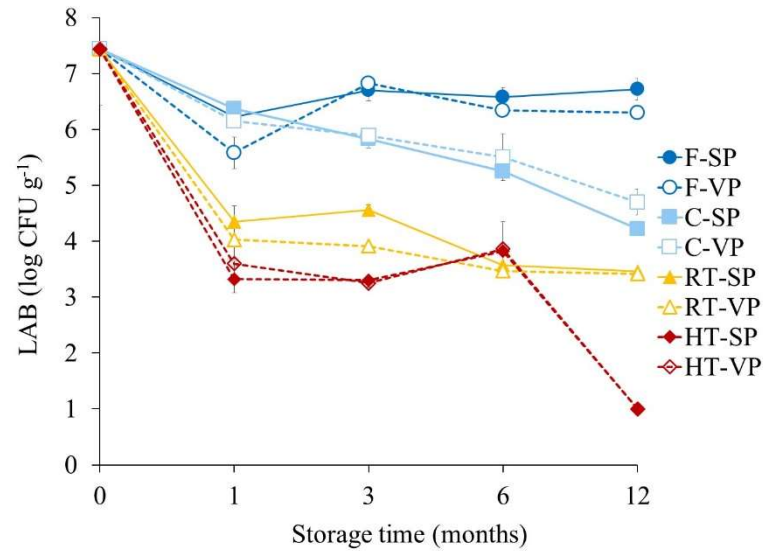


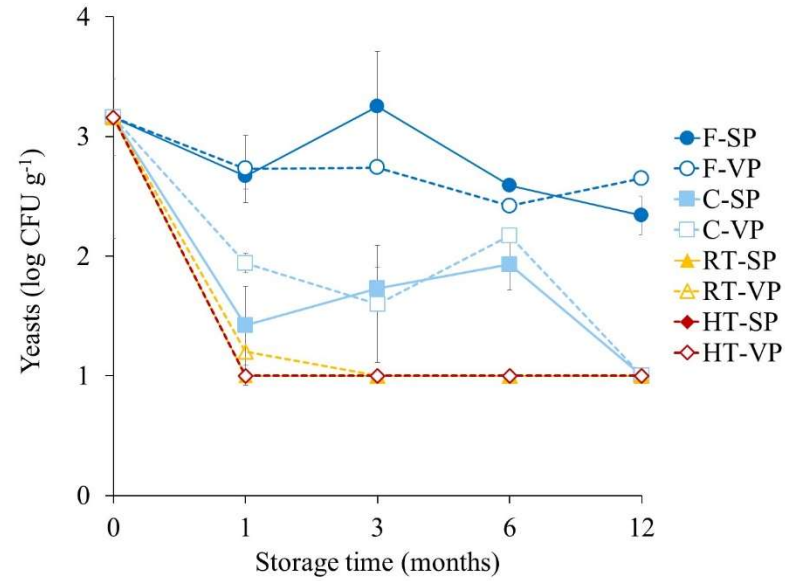
Sample Code	Temperature	Packaging	Storage time (months)				
			0	1	3	6	12
F-SP	-20 °C	Standard	4.69 ± 0.34	4.34 ± 0.11	4.36 ± 0.08	4.44 ± 0.14	4.08 ± 0.64
F-VP		Vacuum	4.69 ± 0.34	4.21 ± 0.29	4.27 ± 0.01	4.59 ± 0.15	4.36 ± 0.03
C-SP	4 °C	Standard	4.69 ± 0.34	4.29 ± 0.04	4.28 ± 0.03	4.42 ± 0.02	4.26 ± 0.04
C-VP		Vacuum	4.69 ± 0.34	4.23 ± 0.00	4.21 ± 0.08	4.41 ± 0.06	4.32 ± 0.08
RT-SP	22 °C	Standard	4.69 ± 0.34	4.02 ± 0.08	4.13 ± 0.18	3.69 ± 0.24	3.62 ± 0.27
RT-VP		Vacuum	4.69 ± 0.34	4.10 ± 0.08	3.75 ± 0.41	3.34 ± 0.08	3.27 ± 0.05
HT-SP	37 °C	Standard	4.69 ± 0.34	3.25 ± 0.30	2.91 ± 0.13	2.79 ± 0.01	2.60 ± 0.03
HT-VP		Vacuum	4.69 ± 0.34	3.13 ± 0.03	3.18 ± 0.31	2.91 ± 0.01	2.59 ± 0.09

Figure S4. Counts of total bacteria (log CFU g⁻¹) in FFP samples stored under different storage temperatures and packaging modes. FFP: fermented food product; F-SP: freezing standard packaging; F-VP: freezing vacuum packaging; C-SP: cooling standard packaging; C-VP: cooling vacuum packaging; RT-SP: room temperature standard packaging; RT-VP: room temperature vacuum packaging; HT-SP: high temperature standard packaging; HT-VP: high temperature vacuum packaging. Values are expressed as mean ± SD.



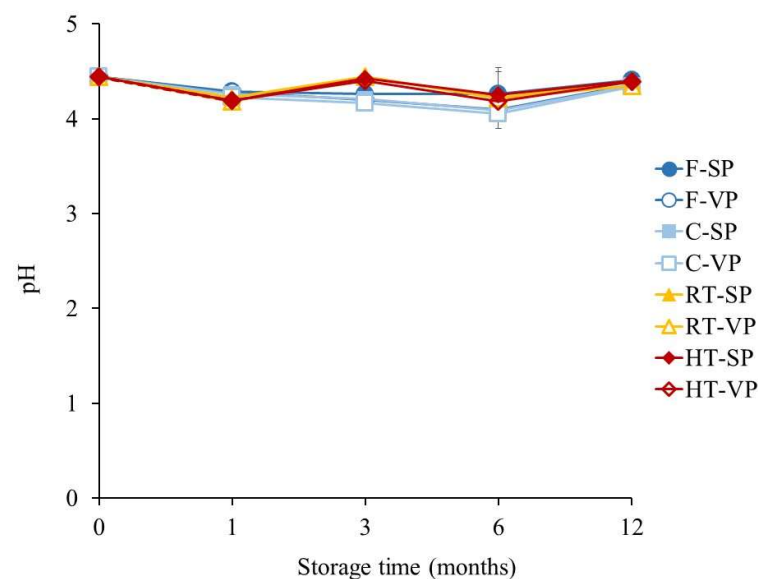
Sample Code	Temperature	Packaging	Storage time (months)				
			0	1	3	6	12
F-SP	-20 °C	Standard	7.44 ± 1.01	6.22 ± 0.06	6.70 ± 0.19	6.58 ± 0.17	6.72 ± 0.19
F-VF		Vacuum	7.44 ± 1.01	5.58 ± 0.28	6.82 ± 0.05	6.34 ± 0.03	6.30 ± 0.03
C-SP	4 °C	Standard	7.44 ± 1.01	6.37 ± 0.01	5.83 ± 0.16	5.25 ± 0.10	4.22 ± 0.09
C-VF		Vacuum	7.44 ± 1.01	6.15 ± 0.00	5.89 ± 0.00	5.50 ± 0.42	4.70 ± 0.23
RT-SP	22 °C	Standard	7.44 ± 1.01	4.35 ± 0.28	4.56 ± 0.09	3.57 ± 0.04	3.46 ± 0.01
RT-VF		Vacuum	7.44 ± 1.01	4.03 ± 0.35	3.91 ± 0.03	3.47 ± 0.08	3.42 ± 0.01
HT-SP	37 °C	Standard	7.44 ± 1.01	3.32 ± 0.24	3.30 ± 0.03	3.82 ± 0.08	1.00 ± 0.00
HT-VF		Vacuum	7.44 ± 1.01	3.60 ± 0.04	3.25 ± 0.07	3.86 ± 0.49	1.00 ± 0.00

Figure S5. Counts of LAB (log CFU g⁻¹) in FFP samples stored under different storage temperatures and packaging modes. LAB: lactic acid bacteria; FFP: fermented food product; F-SP: freezing standard packaging; F-VF: freezing vacuum packaging; C-SP: cooling standard packaging; C-VF: cooling vacuum packaging; RT-SP: room temperature standard packaging; RT-VF: room temperature vacuum packaging; HT-SP: high temperature standard packaging; HT-VF: high temperature vacuum packaging. Values are expressed as mean ± SD.



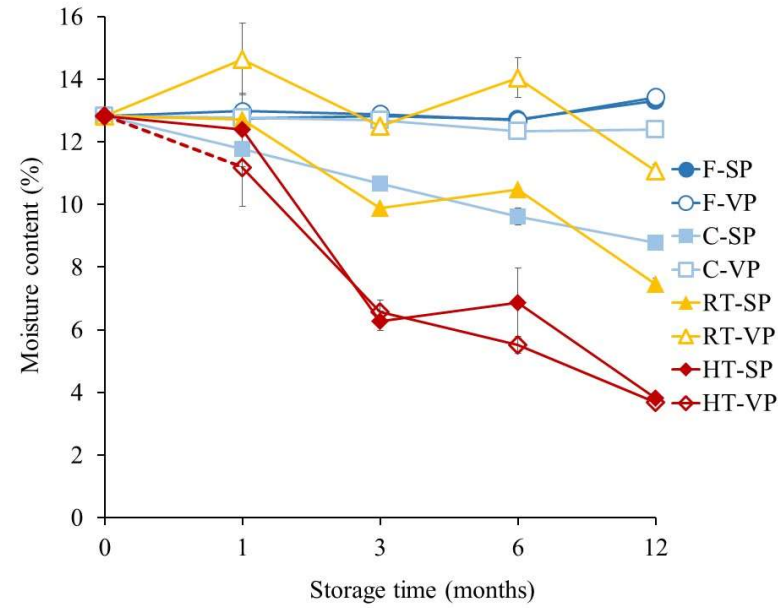
Sample Code	Temperature	Packaging	Storage time (months)				
			0	1	3	6	12
F-SP	-20 °C	Standard	3.16 ± 0.32	2.67 ± 0.11	3.25 ± 0.46	2.57 ± 0.04	2.34 ± 0.16
F-VP		Vacuum	3.16 ± 0.32	2.73 ± 0.22	2.74 ± 0.12	2.39 ± 0.09	2.65 ± 0.33
C-SP	4 °C	Standard	3.16 ± 0.32	1.00 ± 0.00	1.43 ± 0.60	1.00 ± 0.00	1.00 ± 0.00
C-VP		Vacuum	3.16 ± 0.32	1.44 ± 0.62	2.90 ± 0.20	1.48 ± 0.67	1.00 ± 0.00
RT-SP	22 °C	Standard	3.16 ± 0.32	1.00 ± 0.00	1.00 ± 0.00	1.00 ± 0.00	1.00 ± 0.00
RT-VP		Vacuum	3.16 ± 0.32	1.00 ± 0.00	1.00 ± 0.00	1.00 ± 0.00	1.00 ± 0.00
HT-SP	37 °C	Standard	3.16 ± 0.32	1.00 ± 0.00	1.00 ± 0.00	1.00 ± 0.00	1.00 ± 0.00
HT-VP		Vacuum	3.16 ± 0.32	1.00 ± 0.00	1.00 ± 0.00	1.00 ± 0.00	1.00 ± 0.00

Figure S6. Counts of yeasts (log CFU g⁻¹) in FFP samples stored under different storage temperatures and packaging modes. FFP: fermented food product; F-SP: freezing standard packaging; F-VP: freezing vacuum packaging; C-SP: cooling standard packaging; C-VP: cooling vacuum packaging; RT-SP: room temperature standard packaging; RT-VP: room temperature vacuum packaging; HT-SP: high temperature standard packaging; HT-VP: high temperature vacuum packaging. Values are expressed as mean ± SD.



Sample Code	Temperature	Packaging	Storage time (months)				
			0	1	3	6	12
F-SP	-20 °C	Standard	4.44 ± 0.00	4.29 ± 0.00	4.26 ± 0.01	4.26 ± 0.24	4.41 ± 0.01
F-VP		Vacuum	4.44 ± 0.00	4.28 ± 0.01	4.20 ± 0.02	4.10 ± 0.01	4.36 ± 0.01
C-SP	4 °C	Standard	4.44 ± 0.00	4.26 ± 0.01	4.21 ± 0.01	4.09 ± 0.01	4.35 ± 0.02
C-VP		Vacuum	4.44 ± 0.00	4.23 ± 0.00	4.17 ± 0.03	4.05 ± 0.03	4.34 ± 0.00
RT-SP	22 °C	Standard	4.44 ± 0.00	4.23 ± 0.01	4.44 ± 0.03	4.22 ± 0.32	4.40 ± 0.04
RT-VP		Vacuum	4.44 ± 0.00	4.18 ± 0.01	4.44 ± 0.01	4.22 ± 0.04	4.35 ± 0.06
HT-SP	37 °C	Standard	4.44 ± 0.00	4.19 ± 0.04	4.43 ± 0.03	4.25 ± 0.02	4.40 ± 0.03
HT-VP		Vacuum	4.44 ± 0.00	4.19 ± 0.01	4.40 ± 0.01	4.18 ± 0.05	4.39 ± 0.02

Figure S7. pH in FFP samples stored under different storage temperatures and packaging modes. FFP: fermented food product; F-SP: freezing standard packaging; F-VP: freezing vacuum packaging; C-SP: cooling standard packaging; C-VP: cooling vacuum packaging; RT-SP: room temperature standard packaging; RT-VP: room temperature vacuum packaging; HT-SP: high temperature standard packaging; HT-VP: high temperature vacuum packaging. Values are expressed as mean ± SD.



Sample Code	Temperature	Packaging	Storage time (months)				
			0	1	3	6	12
F-SP	-20 °C	Standard	12.84 ± 0.21	12.75 ± 0.09	12.82 ± 0.13	12.73 ± 0.03	13.31 ± 0.13
F-VP		Vacuum	12.84 ± 0.21	12.98 ± 0.08	12.89 ± 0.12	12.69 ± 0.16	13.43 ± 0.16
C-SP	4 °C	Standard	12.84 ± 0.21	11.78 ± 0.24	10.66 ± 0.24	9.62 ± 0.28	8.79 ± 0.06
C-VP		Vacuum	12.84 ± 0.21	12.76 ± 0.07	12.68 ± 0.01	12.35 ± 0.12	12.39 ± 0.22
RT-SP	22 °C	Standard	12.84 ± 0.21	12.71 ± 0.11	9.88 ± 0.03	10.48 ± 0.06	7.45 ± 0.21
RT-VP		Vacuum	12.84 ± 0.21	14.64 ± 1.15	12.49 ± 0.01	14.05 ± 0.63	11.08 ± 0.21
HT-SP	37 °C	Standard	12.84 ± 0.21	12.39 ± 1.17	6.28 ± 0.31	6.86 ± 1.12	3.83 ± 0.16
HT-VP		Vacuum	12.84 ± 0.21	11.19 ± 1.25	6.57 ± 0.37	5.51 ± 0.27	3.68 ± 0.06

Figure S8. Moisture content (%) in FFP samples stored under different storage temperatures and packaging modes. FFP: fermented food product; F-SP: freezing standard packaging; F-VP: freezing vacuum packaging; C-SP: cooling standard packaging; C-VP: cooling vacuum packaging; RT-SP: room temperature standard packaging; RT-VP: room temperature vacuum packaging; HT-SP: high temperature standard packaging; HT-VP: high temperature vacuum packaging. Values are expressed as mean ± SD.