

Title:

**Changes in microbiota during multiple fermentation of kefir in different sugar solutions revealed by high-throughput sequencing**

**Supplementary Data**

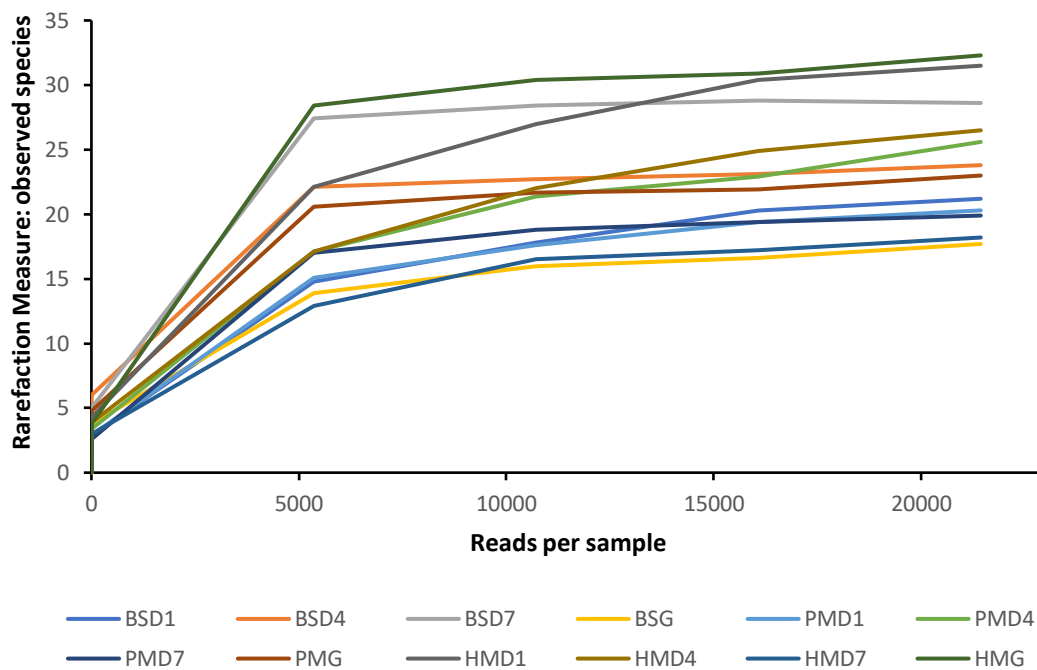


Fig. S1. Rarefaction curves of brown sugar (BS), purified molasses (PM) and high-test molasses (HM) kefir and their respective grains. All samples were analyzed with 21438 reads.

Table S1. Sugars and ethanol contents of sugar solutions unfermented and fermented with kefir grains.

Samples (mg/100 mL)	Ethanol	Sugars (glucose + fructose + sucrose)
Unfermented BS	ND	3363.4
Fermented BS	28.4	1099.7
Unfermented PM	8.8	2543.3
Fermented PM	52.9	99.0
Unfermented HM	7.6	2192.1
Fermented HM	35.1	22.7