

Probiotic and functional potential of lactic acid bacteria isolated from pulque and evaluation of their safety for food applications

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Supplementary material 2 Co-aggregation capacity (%) with EPEC, *Salmonella* and *Listeria innocua* at 2, 4, 6, 20 y 24 h of lactic acid bacteria from pulque and the control *Lactobacillus acidophilus* NCFM.

Escherichia coli (EPEC) 2348/69

Strain	Time (h)				
	2	4	6	20	24
<i>Lact. paracasei</i> RVG1	38.4 ± 0.4	41.7 ± 0.1	44.7 ± 0.0	54.9 ± 0.1	58.6 ± 0.1
<i>Lact. plantarum</i> RVG2	39.4 ± 0.3	45.1 ± 0.1	48.1 ± 0.1	63.8 ± 0.1	64.9 ± 0.1
<i>Lact. plantarum</i> RVG4	41.8 ± 0.4	45.9 ± 0.1	49.5 ± 0.0	59.5 ± 0.1	61.4 ± 0.1
<i>Lact. plantarum</i> UTMB1	41.3 ± 0.1	44.1 ± 0.1	46.8 ± 0.1	61.3 ± 0.1	62.3 ± 0.1
<i>Lact. brevis</i> UTMB2	37.9 ± 0.2	40.3 ± 0.1	45.3 ± 0.1	58.1 ± 0.1	59.5 ± 0.1
<i>Lact. paracasei</i> UTMB4	40.6 ± 0.4	42.3 ± 0.1	45.5 ± 0.1	63.0 ± 0.1	64.4 ± 0.1
<i>Lact. paracasei</i> UTMB7	40.9 ± 0.4	44.7 ± 0.1	49.2 ± 0.0	60.3 ± 0.0	62.2 ± 0.1
NCFM	43.3 ± 0.3	48.6 ± 0.1	54.1 ± 0.1	63.7 ± 0.1	64.1 ± 0.0

***Listeria monocytogenes* LM-W207**

Strain	Time (h)				
	2	4	6	20	24
<i>Lact. paracasei</i> RVG1	61.6 ± 0.1	66.3 ± 0.3	65.9 ± 0.1	82.3 ± 1.2	83.7 ± 0.5
<i>Lact. plantarum</i> RVG2	61.9 ± 0.1	68.9 ± 0.0	69.8 ± 0.1	85.8 ± 0.0	85.8 ± 0.2
<i>Lact. plantarum</i> RVG4	59.6 ± 0.8	66.3 ± 0.8	67.7 ± 0.3	85.6 ± 0.8	85.3 ± 0.3
<i>Lact. plantarum</i> UTMB1	60.0 ± 0.6	63.3 ± 0.0	65.3 ± 0.8	81.6 ± 0.1	83.6 ± 0.1
<i>Lact. brevis</i> UTMB2	59.9 ± 0.1	64.0 ± 0.2	65.3 ± 0.5	83.7 ± 0.4	83.8 ± 0.3
<i>Lact. paracasei</i> UTMB4	61.4 ± 0.4	64.7 ± 0.4	66.4 ± 0.3	85.6 ± 0.5	86.5 ± 0.0
<i>Lact. paracasei</i> UTMB7	59.3 ± 0.6	66.7 ± 0.6	68.8 ± 0.3	84.8 ± 0.6	84.7 ± 0.0
NCFM	61.7 ± 0.5	70.2 ± 0.4	72.4 ± 0.3	87.2 ± 0.3	87.6 ± 0.4

***Salmonella enterica* serovar Typhi ATCC 9992**

Strain	Time (h)				
	2	4	6	20	24
<i>Lact. paracasei</i> RVG1	60. $\pm$ 0.5	65.2 $\pm$ 0.1	66.8 $\pm$ 0.5	85.9 $\pm$ 1.1	87.3 $\pm$ 0.4
<i>Lact. plantarum</i> RVG2	64.7 $\pm$ 0.4	66.6 $\pm$ 0.5	76.2 $\pm$ 0.3	83.4 $\pm$ 0.3	83.6 $\pm$ 0.2
<i>Lact. plantarum</i> RVG4	59.9 $\pm$ 0.4	64.2 $\pm$ 0.6	73.2 $\pm$ 0.3	85.5 $\pm$ 0.1	86.5 $\pm$ 0.2
<i>Lact. plantarum</i> UTMB1	62.3 $\pm$ 0.1	62.8 $\pm$ 0.0	64.5 $\pm$ 0.5	83.1 $\pm$ 0.1	83.4 $\pm$ 0.1
<i>Lact. brevis</i> UTMB2	58.8 $\pm$ 0.9	63.2 $\pm$ 0.1	71.3 $\pm$ 0.2	85.1 $\pm$ 0.1	85.4 $\pm$ 0.1
<i>Lact. paracasei</i> UTMB4	63.0 $\pm$ 0.3	66.8 $\pm$ 0.1	70.8 $\pm$ 0.8	84.2 $\pm$ 0.1	85.9 $\pm$ 0.2
<i>Lact. paracasei</i> UTMB7	59.5 $\pm$ 0.6	63.5 $\pm$ 0.4	66.4 $\pm$ 1.3	83.7 $\pm$ 0.7	84.7 $\pm$ 0.3
NCFM	62.7 $\pm$ 1.1	70.2 $\pm$ 0.1	75.1 $\pm$ 0.9	87.2 $\pm$ 0.2	88.2 $\pm$ 0.4