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Table S3. Correlations between the relative abundances of microbial genera and the levels of volatile compounds

Genus	Compound(s)	R-value	Uncorrected p-value
Acetobacter	Acetic acid	0.76	<0.01
	2-methyl-1-butanol	0.65	0.01
	2,3-butanedione	0.67	<0.01
Kazachstania	Acetic acid	0.52	0.05
	2-methyl-1-butanol	0.53	0.04
	2,3-butanedione	0.85	<0.01
	2,3-pentanedione	0.68	<0.01
	2,3-hexanedione	0.72	<0.01
Lactobacillus	Carboxylic acids	0.6	0.02
	Esters	0.59	0.02
	3-methyl-1-butanol	0.58	0.02
Leuconostoc	2,3-butanedione	0.68	0.005
Saccharomyces	Carboxylic acids	0.71	<0.01
	Esters	0.78	<0.01