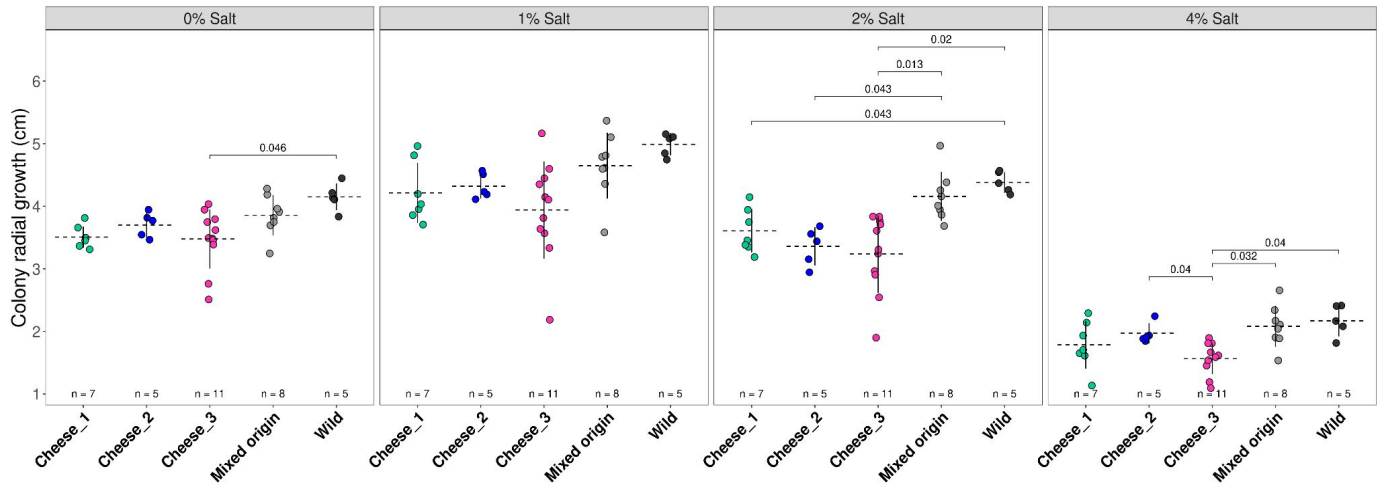
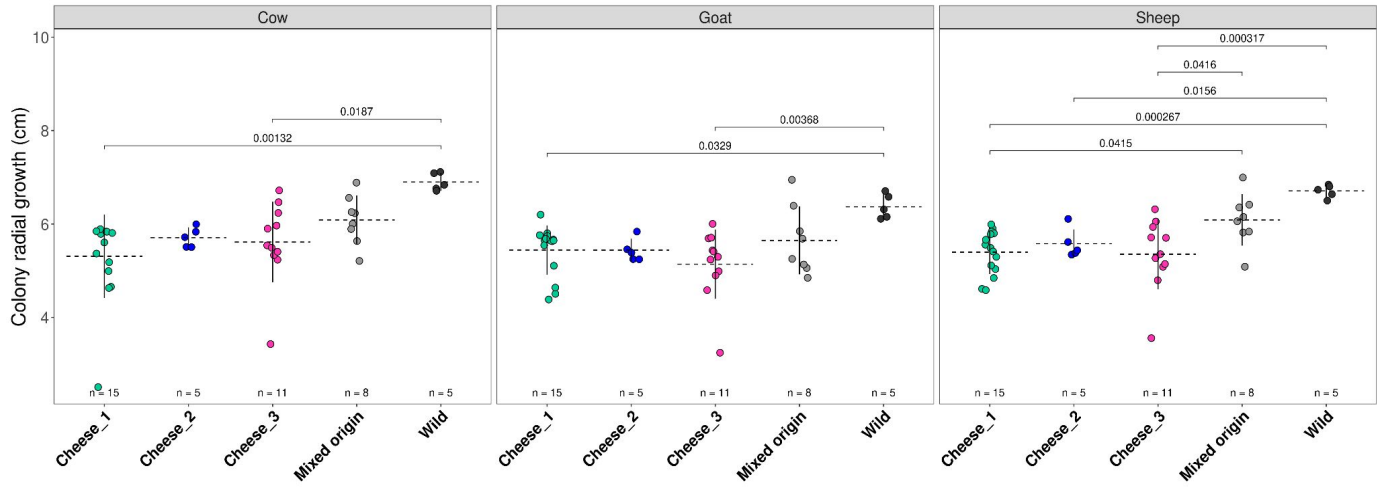


Figure S10

A.



B.



C.

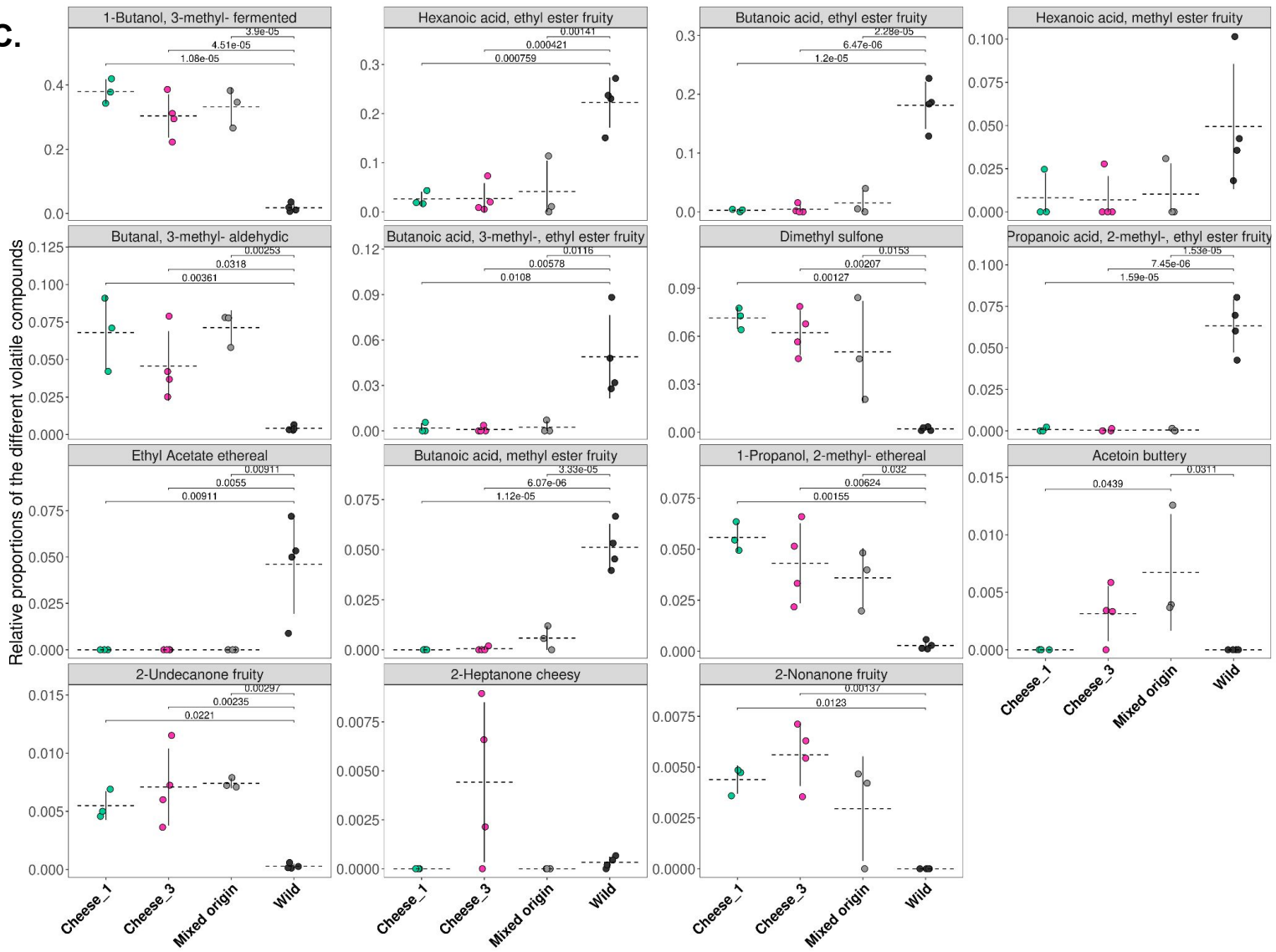


Figure S10: Differences in salt tolerance, growth on different milk and volatile compounds in details among the five populations of *Geotrichum candidum*.

Each point represents a strain, horizontal dotted lines and vertical lines represent the mean and the standard deviation of the phenotype in the population, respectively. The number *n* at the bottom of plots indicates the number of strains used per population for measuring the corresponding phenotypes. The pairwise Tukey tests performed to assess whether there were mean differences between populations are indicated with brackets and their p-values are given.

(A) Mean radial growth at 10°C of the three cheese, mixed-origin and wild populations of *G. candidum* on cheese agar medium with different salt concentrations: unsalted, 1% salt for mimicking St Nectaire and cream cheeses, 2% salt for mimicking Camembert and goat cheeses and 4% salt for mimicking blue cheeses.

(B) Mean radial growth at 10°C of the three cheese populations, the mixed-origin and the wild populations on yogurt agar media made with raw cow, goat and sheep milks.

(C) Relative proportions of major volatile compounds in Cheese_1, Cheese_3, mixed-origin or wild populations of *G. candidum*. The volatile compounds shown were those contributing the most to the two first PCA axes or that are important for cheese ripening. For each compounds, the related corresponding descriptor from thegoodscentscompany.com was added.