

Table S1. Nutrient contents in soybeans and chungkookjang fermented with different *Bacillus* spp.

	Cooked soybeans	Chungkookjang SRCM 1	Chungkookjang SRCM 291
Carbohydrates (g/100g)	32.3	22.5	19.9
Proteins (g/100g)	15.9	18.2	19.6
Fats (g/100g)	30.3	36.1	36.6
Fiber (g/100g)	13.1	14.2	14.8
Ash (g/100g)	4.40	4.93	5.02
Genistein (μg/g)	13.2±0.20 ^c	85.8±0.3 ^b	104.0±5.4 ^a
Daidzein (μg/g)	23.5±0.05 ^c	66.4±1.6 ^b	79.7±5.9 ^a
Glycitein (μg/g)	16.1±0.38 ^a	9.3±0.9 ^b	10.2±1.9 ^b
Isoflavonoid aglycones (μg/g)	52.8±0.7 ^c	161.5 ± 2.1 ^b	193.9±4.6 ^a
Genistin (μg/g)	204.6±20.0 ^a	46.8±7.8 ^b	29.4±6.3 ^c
Daidzin (μg/g)	114.7±8.46 ^a	40.3±2.3 ^b	18.0±1.1 ^c
Glycitin (μg/g)	41.5±0.81 ^a	7.5±0.6 ^b	7.4±0.9 ^b
Isoflavonoid glycones (μg/g)	360.8±2.6 ^a	94.6±3.8 ^b	54.8±3.1 ^c

Values are means ± SD (n=3). ^{a,b,c} values in the same row with different superscript letters were significantly different by Tukey's test at $p<0.05$.