

Table S1. Electronic nose response values in fermented lamb jerky during ripening process.

	Stage	CO	PL-4	BL4-8	CL4-3	X3-2B
W1C	Salting	1.22±0 ^A	1.22±0 ^A	1.21±0 ^A	1.22±0 ^A	1.21±0 ^A
	Fermentation	1.21±0 ^B	1.2±0 ^B	1.2±0 ^B	1.14±0 ^D	1.18±0 ^B
	Low-temperature roasting	1.13±0 ^D	1.14±0 ^D	1.15±0 ^D	1.16±0 ^C	1.17±0 ^C
	High-temperature roasting	1.16±0 ^C	1.16±0 ^C	1.16±0 ^C	1.17±0 ^B	1.17±0 ^C
W5S	Salting	1.13±0 ^D	1.14±0 ^D	1.14±0 ^D	1.14±0 ^D	1.16±0 ^C
	Fermentation	1.14±0 ^C	1.16±0 ^B	1.16±0 ^B	1.15±0 ^C	1.17±0 ^B
	Low-temperature roasting	1.15±0 ^B	1.17±0 ^A	1.17±0 ^A	1.16±0 ^A	1.18±0 ^A
	High-temperature roasting	1.13±0 ^A	1.14±0 ^C	1.14±0 ^C	1.14±0 ^B	1.16±0 ^D
W3C	Salting	1.1±0 ^A	1.1±0 ^A	1.1±0 ^A	1.1±0 ^A	1.09±0 ^A
	Fermentation	1.09±0 ^B	1.09±0 ^B	1.09±0 ^A	1.08±0 ^B	1.08±0 ^C
	Low-temperature roasting	1.08±0 ^C	1.07±0 ^D	1.07±0 ^B	1.08±0 ^C	1.08±0 ^B
	High-temperature roasting	1.07±0 ^D	1.07±0 ^C	1.07±0 ^B	1.07±0 ^D	1.08±0 ^C
W6S	Salting	1.01±0 ^C	1.01±0 ^C	1.03±0 ^C	1.02±0 ^C	1.04±0 ^C
	Fermentation	0.99±0 ^D	1.02±0 ^B	1.04±0 ^B	1.03±0 ^A	1.16±0.01 ^A
	Low-temperature roasting	1.03±0 ^A	1.03±0 ^A	1.02±0 ^D	1.02±0 ^B	1.01±0 ^D
	High-temperature roasting	1.02±0 ^B	1.01±0 ^D	1.06±0 ^A	1.01±0 ^D	1.05±0 ^B
W5C	Salting	1.14±0 ^A	1.13±0 ^A	1.13±0 ^A	1.13±0 ^A	1.13±0 ^A
	Fermentation	1.13±0 ^B	1.13±0 ^B	1.13±0 ^B	1.12±0 ^D	1.12±0 ^C
	Low-temperature roasting	1.12±0 ^D	1.12±0 ^C	1.12±0 ^C	1.12±0 ^C	1.13±0 ^B
	High-temperature roasting	1.13±0 ^C	1.13±0 ^B	1.12±0 ^B	1.13±0 ^B	1.12±0 ^B
W1S	Salting	1.2±0 ^D	1.29±0 ^D	1.35±0 ^C	1.26±0 ^D	1.38±0 ^D
	Fermentation	1.3±0 ^C	1.34±0 ^C	1.27±0 ^D	1.4±0 ^C	1.45±0.01 ^C
	Low-temperature roasting	1.43±0 ^B	1.73±0 ^A	1.58±0 ^B	1.47±0 ^B	1.48±0 ^B
	High-temperature roasting	1.74±0 ^A	1.58±0 ^B	1.64±0 ^A	1.61±0 ^A	1.57±0 ^A
W1W	Salting	1.11±0 ^D	1.13±0 ^D	1.13±0 ^D	1.15±0 ^C	1.16±0 ^D
	Fermentation	1.22±0 ^B	1.22±0 ^C	1.16±0 ^C	1.08±0 ^D	1.2±0 ^C
	Low-temperature roasting	1.13±0 ^C	1.39±0 ^B	1.42±0 ^B	1.26±0 ^B	1.34±0 ^B
	High-temperature roasting	1.59±0 ^A	1.54±0 ^A	1.52±0 ^A	1.56±0 ^A	1.49±0 ^A
W2S	Salting	1.04±0 ^D	1.06±0 ^D	1.08±0 ^D	1.06±0 ^D	1.08±0 ^C
	Fermentation	1.07±0 ^C	1.08±0 ^C	1.09±0 ^C	1.2±0 ^A	1.12±0 ^B
	Low-temperature roasting	1.21±0 ^A	1.24±0 ^A	1.17±0 ^A	1.15±0 ^B	1.15±0 ^A
	High-temperature roasting	1.18±0 ^B	1.16±0 ^B	1.17±0 ^B	1.15±0 ^C	1.15±0 ^A
W2W	Salting	1.09±0 ^C	1.09±0 ^D	1.09±0 ^D	1.1±0 ^B	1.1±0 ^C
	Fermentation	1.11±0 ^B	1.11±0 ^B	1.09±0 ^C	1±0 ^C	1.1±0 ^C
	Low-temperature roasting	1.02±0 ^D	1.1±0 ^C	1.16±0 ^B	1.1±0 ^B	1.15±0 ^B
	High-temperature roasting	1.19±0 ^A	1.17±0 ^A	1.18±0 ^A	1.19±0 ^A	1.17±0 ^A
W3S	Salting	1.02±0 ^B	1.02±0 ^D	1.05±0 ^A	1.02±0 ^C	1.02±0 ^B

Fermentation	1.01±0 ^D	1.03±0 ^B	1.04±0 ^B	1.17±0 ^A	1.05±0 ^A
Low-temperature roasting	1.17±0 ^A	1.11±0 ^A	1.04±0 ^A	1.07±0.01 ^B	1.05±0 ^A
High-temperature roasting	1.02±0 ^C	1.02±0 ^C	1.02±0 ^C	1±0 ^D	1.01±0 ^C

^{A,B,C,D}: Mean values followed different uppercase letter in the same column indicate significant difference ($p<0.05$). CO: control without starter culture; PL-4: with PL-4 *Lactobacillus plantarum*; BL4-8: with BL4-8 *Lactobacillus plantarum*; CL4-3: with CL4-3 *Lactobacillus plantarum*; X3-2B: with X3-2B *Lactobacillus plantarum*.