

## **Supplementary materials**

### **Metabolomics-driven elucidation of interactions between *Saccharomyces cerevisiae* and *Lactobacillus panis* from Chinese Baijiu fermentation microbiome**

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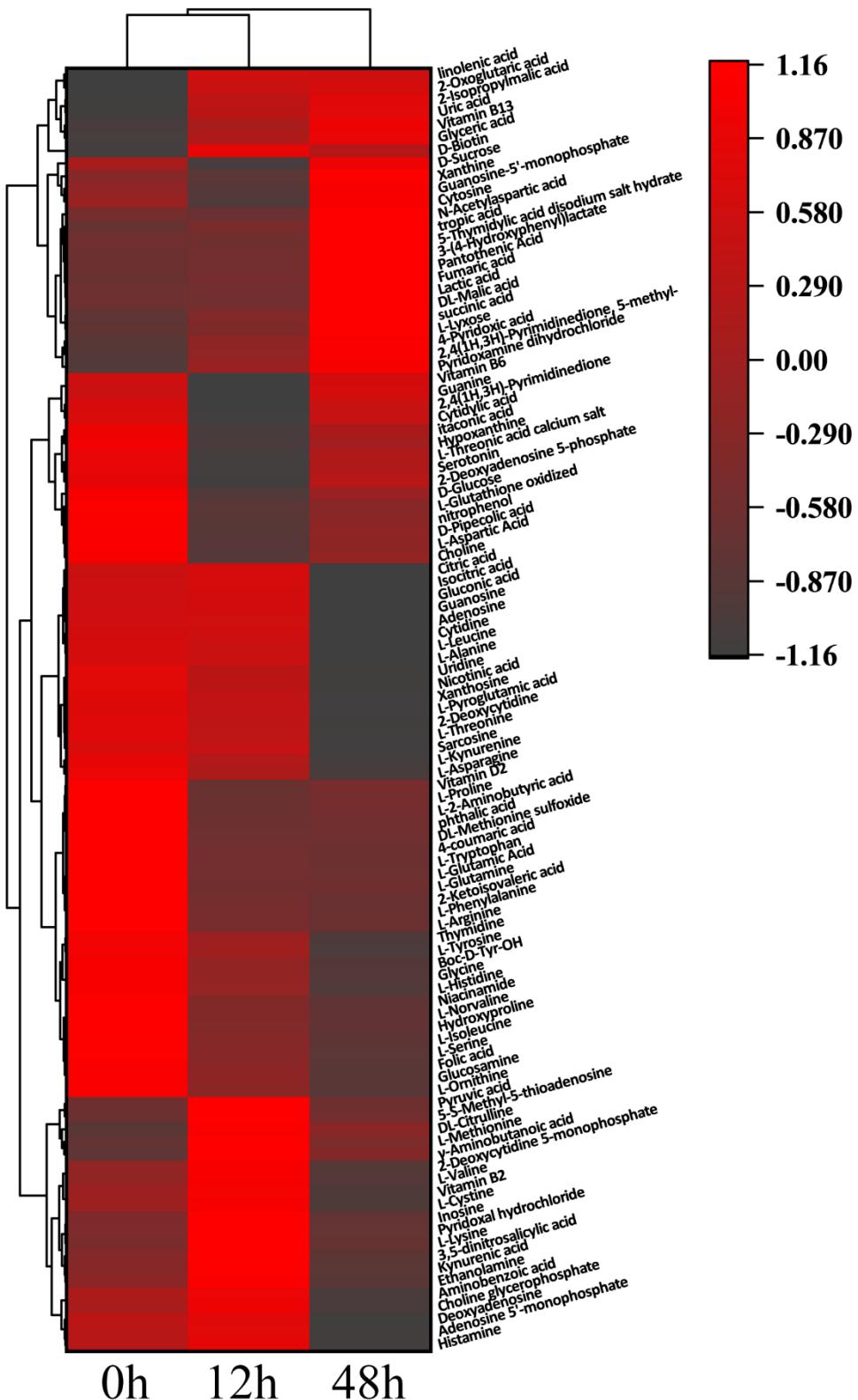
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**Supplementary Figure:**



**Figure S1. Cluster analysis heat map of metabolites detected by metabolomics.** From left to right: 0 h (Fermentation supernatant for cultivating *S. cerevisiae* 0 h); 12 h (Fermentation supernatant for cultivating *S. cerevisiae* 12 h); 48 h (Fermentation supernatant for cultivating *L. panis* 48 h).