foods

**Table S1.** Growth of different lactic acid bacteria (log CFU/mL) in mango juice after 24 h fermentation.

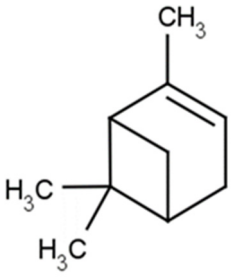
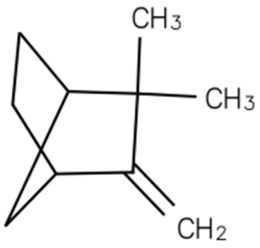
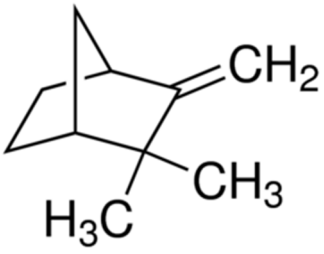
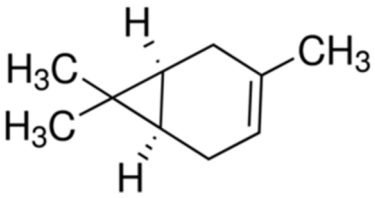
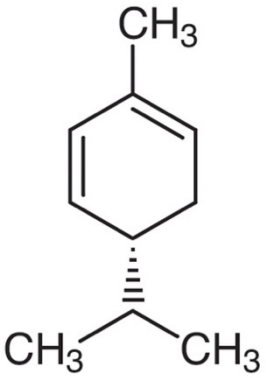
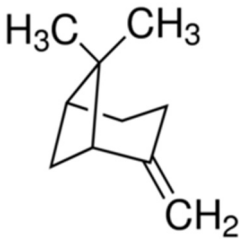
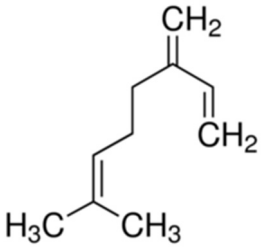
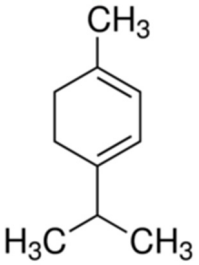
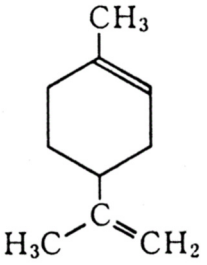
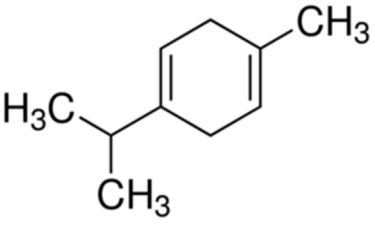
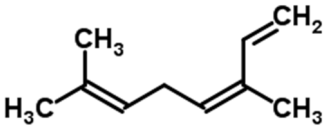
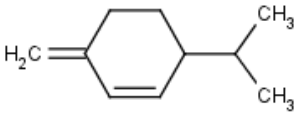
| Strain | 0 h | 24 h | P value |
|---|---|---|---|
| *Lactobacillus acidophilus* | 6.81 ± 0.32b | 7.65 ± 0.22a | 0.044 |
| *Lactiplantibacillus plantarum* subsp. *plantarum* | 7.48 ± 0.14b | 8.94 ± 0.17a | 0.003 |
| *Lacticaseibacillus rhamnosus* | 7.44 ± 0.08b | 8.21 ± 0.24b | 0.040 |
| *Lacticaseibacillus. casei* | 7.30 ± 0.25 | 8.03 ± 0.25 | 0.111 |
| *Levilactobacillus brevis* | 7.41 ± 0.16b | 8.21 ± 0.23a | 0.047 |
| *Leuconostoc mesenteroides* | 7.50 ± 0.02 | 7.58 ± 0.05 | 0.118 |
| *Pediococcus pentosaceus* | 7.36 ± 0.08b | 8.08 ± 0.23a | 0.014 |
| *Lactobacillus fermentum* | 6.36 ± 0.53 | 7.41 ± 0.29 | 0.124 |
| *Lactobacillus johnsonii* | 5.95 ± 0.13a | < 1b | <0.001 |
| *Limosilactobacillus reuteri* | 6.71 ± 0.62 | 7.56 ± 0.54 | 0.145 |

Results are expressed as mean ± SD. a, b values within rows with different lowercase letters differ significantly at $p<0.05$. $n = 3$.

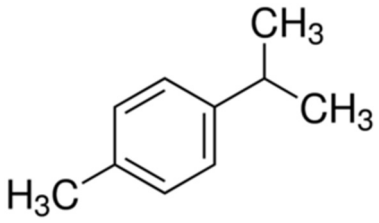
**Table S2.** Socio-demographic information of the consumers ($n = 80$).

| Characteristic | Category | *n* | % |
|---|---|---|---|
| Age groups (years) | 18 - 25 | 14 | 17.5 |
| | 26 - 33 | 40 | 50.0 |
| | 34 - 41 | 22 | 27.5 |
| | 42 - 49 | 4 | 5.00 |
| Gender | Female | 36 | 45.0 |
| | Male | 44 | 55.0 |
| Pay attention to diet | Yes | 49 | 61.3 |
| | No | 31 | 38.8 |
| Frequency of fruit consumption | Once a week | 16 | 20.0 |
| | More than once a week | 41 | 51.3 |
| | More than once a month but less than every week | 16 | 20.0 |
| | Less than once a month | 7 | 8.80 |

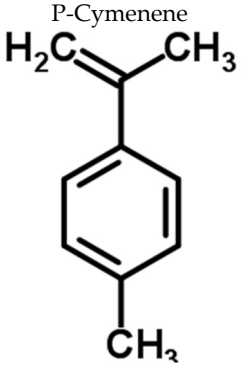
**Table S3.** Chemical structures of the terpene family[a].

| **Monoterpenes** | | |
|---|---|---|
| α-Pinene | α-Fenchene | Camphene |
|  |  |  |
| δ-3-Carene | α-Phellandrene | β-pinene |
|  |  |  |
| β-Myrcene | α-Terpinene | Limonene |
|  |  |  |
| γ-Terpinene | β-Ocimene | b-phellandrene |
|  |  |  |

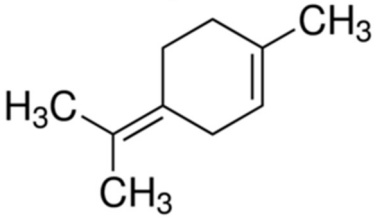
P-Cymene



P-Cymenene

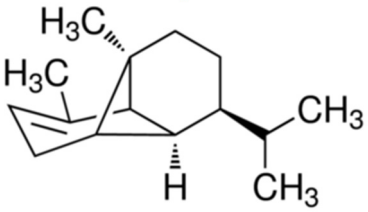


α-Terpinolene

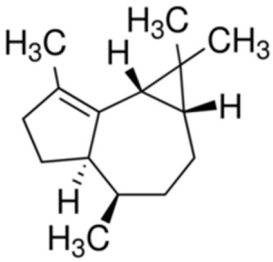


**Sesquiterpenes**

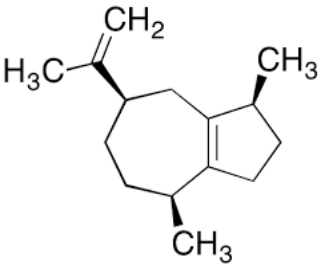
α-Copaene



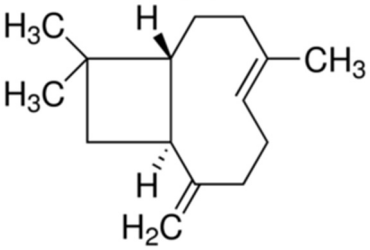
α-Gurjunene



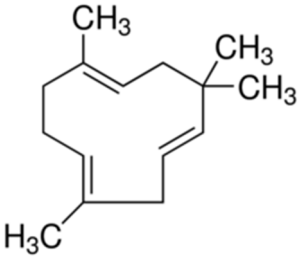
α-Guaiene



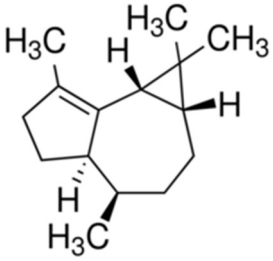
β-Caryophyllene



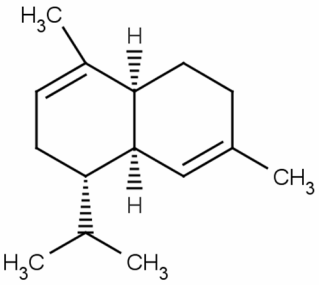
α-Humulene



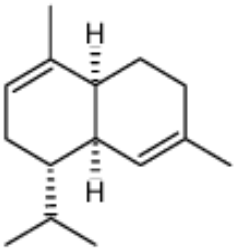
γ-Gurjunene



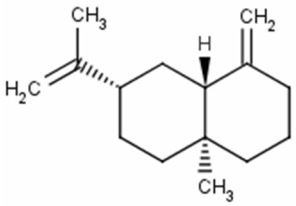
α-Muurolene

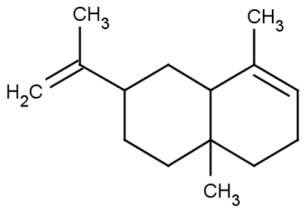
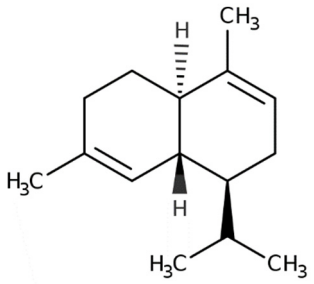
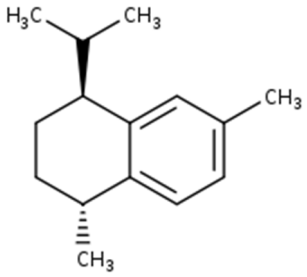


α-Amorphene



β-Selinene



| α-Selinene | δ-Cadinene | Calamenene |
|---|---|---|
|  |  |  |

[a] References; [1–4].

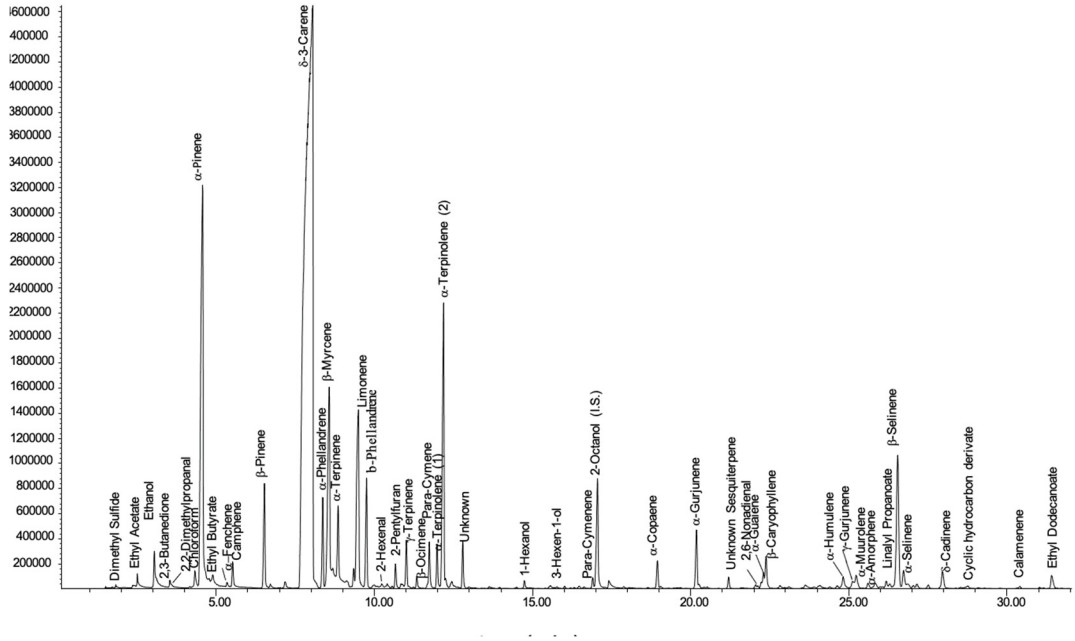



**Figure S1.** Chromatogram of the control juice (pasteurized mango juice with no lactic acid bacteria under the same conditions of fermentation (24 h)).

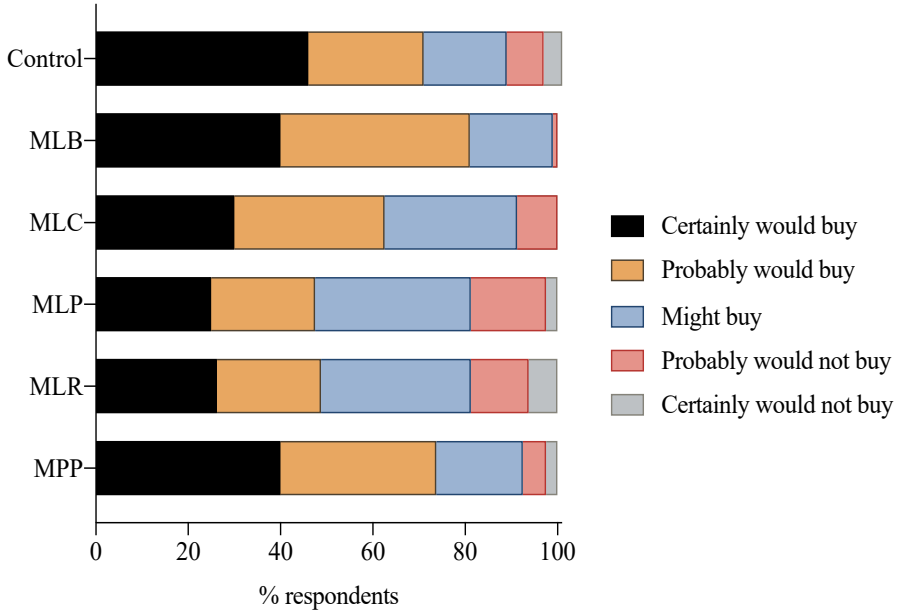



**Figure S2.** Purchase intent (% respondents, $n$ = 80). Mango juices fermented with MLB—*Levilactobacillus brevis*; MLC—*Lacticaseibacillus casei;* MLP—*Lactiplantibacillus plantarum* subsp. *plantarum;* MLR—*Lacticaseibacillus rhamnosus;* MPP—*Pediococcus pentosaceus.* Control is mango juice with no lactic acid bacteria under the same conditions of fermentation (24 h).

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