

Supplementary Table

Table S1. The content ($\mu\text{g}/\text{kg}$) of volatile flavor compounds in simulated fermentation broth of different *Saccharomyces cerevisiae* strains.

Number	Substance ^a	RI		Blank	SC-TC9	SC-Y119	SC-AA2	SC-YNCA9006	SC-UMCC	SC-C296	SC-OS7302	SC-YLL20
		Calculation	Reference									
1	ethyl acetate	881	878	– ^b	99.38 ± 8.65	202.54 ± 20.36	–	–	186.94 ± 18.13	104.88 ± 16.31	136.77 ± 12.31	119.61 ± 23.21
2	isobutyl alcohol	1085	1097	–	232.64 ± 25.53	173.16 ± 13.46	152.76 ± 3.40	175.74 ± 5.32	179.66 ± 10.42	183.79 ± 27.49	221.08 ± 18.43	265.65 ± 31.34
3	butanol	1148	1146	–	–	307.28 ± 56.00	–	67.91 ± 7.91	–	–	–	–
4	3-methyl-1-butanol	1202	1206	–	3275.49 ± 355.91	3604.76 ± 321.72	2715.89 ± 129.77	3406.12 ± 250.70	4479.48 ± 4.80	3354.33 ± 236.41	4459.13 ± 279.95	4632.02 ± 376.27
5	ethyl acetate	1230	1244	–	–	26.57 ± 3.30	25.27 ± 2.97	44.58 ± 1.08	–	38.14 ± 6.22	87.49 ± 8.23	37.20 ± 4.00
6	styrene	1258	1264	–	–	87.25 ± 11.20	59.57 ± 9.36	39.91 ± 2.22	36.55 ± 1.64	35.46 ± 3.99	61.67 ± 1.41	81.31 ± 11.20
7	2-octanone	1282	1296	575.37 ± 10.56	411.20 ± 7.52	539.97 ± 5.44	560.83 ± 11.47	540.45 ± 41.77	492.24 ± 54.56	530.23 ± 1.38	469.22 ± 45.35	469.89 ± 26.07
8	ethyl caprylate	1430	1445	–	176.81 ± 14.06	347.72 ± 11.16	362.66 ± 0.58	434.60 ± 18.50	935.26 ± 29.74	732.95 ± 121.40	724.81 ± 82.34	379.57 ± 40.22
9	acetic acid	1454	1454	47.51 ± 1.20	595.98 ± 38.20	418.39 ± 10.36	337.11 ± 20.71	285.72 ± 15.81	448.57 ± 55.88	423.47 ± 16.41	521.63 ± 48.19	232.63 ± 42.06
10	Furfural	1467	1478	258.13 ± 10.56	–	–	–	–	–	–	–	156.10 ± 19.41
11	benzaldehyde	1524	1530	240.77 ± 12.35	14.23 ± 1.45	172.05 ± 16.47	116.06 ± 1.88	57.63 ± 3.88	121.83 ± 22.33	94.75 ± 8.62	110.75 ± 4.25	122.95 ± 4.55
12	ethyl caprate	1633	1645	–	318.47 ± 13.55	212.21 ± 6.19	153.08 ± 14.63	185.91 ± 21.07	769.91 ± 29.18	440.09 ± 38.43	612.67 ± 110.65	347.22 ± 29.53
13	phenethyl acetate	1806	1827	–	204.78 ± 9.53	588.98 ± 73.04	224.22 ± 8.69	226.66 ± 4.73	188.81 ± 38.43	210.07 ± 17.65	483.78 ± 28.78	382.92 ± 35.72
14	ethyl laurate	1830	1839	–	10.10 ± 0.65	202.78 ± 7.04	120.72 ± 12.27	77.88 ± 6.03	311.37 ± 17.66	150.59 ± 24.64	352.50 ± 24.94	–
15	hexanoic acid	1845	1831	–	22.05 ± 2.01	83.93 ± 18.64	84.27 ± 10.74	66.37 ± 8.86	–	–	85.50 ± 17.62	–
16	phenethyl alcohol	1911	1924	–	5187.32 ± 411.74	10074.28 ± 1439.30	4429.35 ± 174.73	4177.79 ± 355.86	5648.07 ± 103.43	4502.23 ± 450.63	11310.83 ± 1459.52	7761.70 ± 668.75
17	Methyl maltol	1966	1968	21.92 ± 3.48	28.73 ± 2.15	81.08 ± 12.62	–	49.72 ± 2.76	–	58.04 ± 11.91	58.03 ± 6.96	48.27 ± 4.80
18	phenol	2009	2011	20.60 ± 2.88	71.31 ± 11.50	93.31 ± 13.72	57.14 ± 4.11	54.17 ± 7.97	43.25 ± 9.12	71.15 ± 2.99	108.74 ± 19.05	50.78 ± 1.03
19	octanoic acid	2058	2063	–	867.14 ± 120.35	1161.26 ± 177.76	995.67 ± 61.19	1061.31 ± 166.90	1381.86 ± 84.22	1048.46 ± 143.71	1256.77 ± 61.67	945.81 ± 104.66
20	triacetin	2076	2077	–	–	–	–	–	77.97 ± 16.20	–	–	–
21	hexanoic acid 2-phenylethyl ester	2169	2164	–	–	115.41 ± 11.76	50.21 ± 13.81	–	–	–	269.59 ± 16.96	243.75 ± 34.82
22	benzoic acid	2176	2448	122.18 ± 9.68	585.89 ± 9.41	940.34 ± 70.70	885.46 ± 99.38	596.37 ± 32.45	735.40 ± 68.09	603.24 ± 94.22	653.88 ± 54.31	467.23 ± 51.33
23	4-vinyl-2-methoxyphenol	2201	2217	–	19.92 ± 3.34	103.75 ± 14.18	43.29 ± 0.68	47.52 ± 3.11	–	–	–	834.67 ± 172.22

^aAroma compounds found in *Huangjiu* at different fermentation stages.

^bNot detected.