

Table S2. The content ($\mu\text{g}/\text{kg}$) of volatile flavor compounds in simulated fermentation broth of different *Saccharomyces cerevisiae* strains.

Num ber	Substance ^a	RI		SC-5	SC-ML3	SC-1	SC-1590	SC-YLL20	SC-q1	SC-6	SC-NP-7-5	SC-4
		Calculat ion	Reference									
1	ethyl acetate	881	878	138.31 \pm 22.00	124.73 \pm 18.37	139.26 \pm 6.84	248.23 \pm 5.89	167.79 \pm 17.12	446.42 \pm 46.45	274.05 \pm 12.08	217.37 \pm 16.16	235.13 \pm 13.81
2	isobutyl alcohol	1085	1097	288.06 \pm 31.58	161.74 \pm 3.17	263.42 \pm 23.31	216.76 \pm 24.88	260.93 \pm 7.48	321.12 \pm 6.16	220.61 \pm 34.30	205.09 \pm 21.38	224.64 \pm 22.83
3	butanol	1148	1146	- ^b	-	-	-	-	-	-	-	-
4	3-methyl-1-butanol	1202	1206	4084.86 \pm 406.85	2859.98 \pm 63.19	5253.09 \pm 93.83	4324.17 \pm 92.04	4696.75 \pm 395.95	6282.01 \pm 34.68	3924.99 \pm 341.34	3651.64 \pm 393.62	5242.33 \pm 512.06
5	ethyl acetate	1230	1244	46.03 \pm 6.74	-	13.22 \pm 3.35	13.08 \pm 2.23	-	42.15 \pm 4.96	-	-	-
6	styrene	1258	1264	65.46 \pm 12.35	-	85.69 \pm 6.94	17.58 \pm 1.71	65.49 \pm 7.38	-	-	-	-
7	2-octanone	1282	1296	526.28 \pm 21.60	545.52 \pm 5.31	489.62 \pm 19.23	470.21 \pm 3.32	479.71 \pm 41.17	428.44 \pm 11.58	517.58 \pm 10.24	497.43 \pm 4.59	481.50 \pm 35.75
8	ethyl caprylate	1430	1445	310.61 \pm 30.37	119.29 \pm 10.35	237.61 \pm 15.21	293.16 \pm 21.33	210.68 \pm 18.48	257.83 \pm 3.41	263.76 \pm 55.82	228.88 \pm 20.29	274.63 \pm 36.56
9	acetic acid	1454	1454	183.43 \pm 10.05	163.78 \pm 0.59	243.51 \pm 20.26	335.38 \pm 43.68	484.67 \pm 40.37	353.88 \pm 24.40	250.63 \pm 24.09	221.04 \pm 37.20	379.30 \pm 32.24
10	Furfural	1467	1478	-	-	-	-	-	-	-	-	-
11	benzaldehyde	1524	1530	85.42 \pm 2.41	73.81 \pm 1.40	99.93 \pm 14.04	60.02 \pm 10.76	56.74 \pm 2.22	123.42 \pm 0.37	-	50.34 \pm 1.68	104.61 \pm 15.47
12	ethyl caprate	1633	1645	199.79 \pm 32.14	46.87 \pm 4.82	137.77 \pm 9.59	125.90 \pm 9.98	119.92 \pm 4.62	80.39 \pm 2.99	154.74 \pm 29.81	162.81 \pm 6.32	164.96 \pm 34.43
13	phenethyl acetate	1806	1827	376.14 \pm 19.27	277.95 \pm 18.22	234.32 \pm 39.59	364.38 \pm 31.09	249.29 \pm 17.01	1077.43 \pm 71.77	332.97 \pm 5.70	292.00 \pm 23.16	385.83 \pm 49.24
14	ethyl laurate	1830	1839	-	-	-	-	-	-	-	-	-
15	hexanoic acid	1845	1831	-	-	-	-	-	-	-	-	-
16	phenethyl alcohol	1911	1924	5038.01 \pm 481.13	6346.98 \pm 685.73	6621.08 \pm 661.98	8459.59 \pm 397.89	6396.73 \pm 27.38	18792.66 \pm 355.37	6942.28 \pm 713.96	6638.75 \pm 371.24	8460.02 \pm 869.94
17	Methyl maltol	1966	1968	-	46.98 \pm 6.38	33.62 \pm 2.09	-	45.40 \pm 4.98	67.43 \pm 9.79	-	-	-
18	phenol	2009	2011	56.66 \pm 5.82	47.69 \pm 2.21	58.19 \pm 4.89	48.32 \pm 4.86	57.23 \pm 8.05	53.29 \pm 2.65	-	48.32 \pm 4.56	59.05 \pm 4.02
19	octanoic acid	2058	2063	1048.09 \pm 78.70	205.10 \pm 28.00	872.71 \pm 37.31	1293.70 \pm 234.44	717.96 \pm 45.70	948.81 \pm 18.62	1021.41 \pm 218.20	668.22 \pm 40.64	774.80 \pm 129.51
20	triacetin	2076	2077	-	-	-	-	-	-	-	-	-
21	hexanoic acid 2-phenylethyl ester	2169	2164	130.60 \pm 2.38	-	-	-	250.52 \pm 21.68	230.49 \pm 20.49	-	-	-
22	benzoic acid	2176	2448	349.57 \pm 38.49	436.33 \pm 4.46	329.18 \pm 13.53	450.50 \pm 46.40	451.00 \pm 82.62	468.00 \pm 20.07	324.42 \pm 30.92	330.95 \pm 14.77	419.70 \pm 42.24
23	4-vinyl-2-methoxyphenol	2201	2217	1098.87 \pm 146.20	61.65 \pm 15.81	666.93 \pm 80.69	1314.21 \pm 211.27	56.79 \pm 1.22	811.19 \pm 4.87	512.35 \pm 99.77	395.25 \pm 68.52	1198.82 \pm 100.15

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