Table S3 The content (μg/kg) of volatile flavor compounds in simulated fermentation broth of different *Saccharomyces cerevisiae* strains.

Number	Substance[a]	RI		SC-YI1	SC-ZB120	SC-L1225	SC-2	SC-NL8	SC-NL9	SC-TC10	SC-422	SC-NL25
		Calculation	Reference									
1	ethyl acetate	881	878	176.42 ± 17.27	95.63 ± 20.05	132.91 ± 21.03	173.19 ± 3.29	158.84 ± 21.80	205.34 ± 15.94	184.82 ± 16.90	163.63 ± 10.12	170.71 ± 4.16
2	isobutyl alcohol	1085	1097	286.31 ± 21.16	259.92 ± 40.74	247.94 ± 8.30	300.82 ± 30.06	276.78 ± 13.07	243.91 ± 19.21	330.78 ± 41.16	295.15 ± 21.73	205.57 ± 33.24
3	butanol	1148	1146	–[b]	–	–	–	–	–	–	–	–
4	3-methyl-1-butanol	1202	1206	5520.77 ± 628.69	4058.60 ± 502.41	3365.34 ± 338.41	5072.95 ± 429.96	4126.89 ± 480.11	4729.81 ± 176.59	4807.28 ± 621.95	4493.57 ± 319.66	3410.16 ± 512.73
5	ethyl acetate	1230	1244	52.44 ± 11.32	–[b]	56.15 ± 7.62	–	34.40 ± 1.29	17.03 ± 2.01	59.14 ± 4.55	26.21 ± 7.28	–
6	styrene	1258	1264	27.18 ± 3.02	46.94 ± 3.37	75.58 ± 9.80	34.86 ± 0.63	50.02 ± 4.00	–	–	40.08 ± 9.77	–
7	2-octanone	1282	1296	470.46 ± 61.15	506.55 ± 22.99	473.99 ± 38.22	534.93 ± 1.21	520.36 ± 15.65	545.17 ± 36.93	520.30 ± 7.47	526.26 ± 10.70	530.98 ± 34.38
8	ethyl caprylate	1430	1445	421.71 ± 20.18	110.33 ± 28.16	294.53 ± 18.18	247.45 ± 20.07	393.99 ± 3.41	200.16 ± 28.56	385.95 ± 53.96	317.30 ± 44.98	75.26 ± 2.57
9	acetic acid	1454	1454	833.76 ± 16.95	856.10 ± 59.26	707.59 ± 42.06	629.49 ± 16.03	917.91 ± 89.30	613.10 ± 38.80	562.01 ± 79.62	811.15 ± 70.60	484.49 ± 7.77
10	Furfural	1467	1478	92.46 ± 7.40	100.00 ± 16.25	–	–	75.64 ± 5.41	–	–	–	–
11	benzaldehyde	1524	1530	77.02 ± 8.18	65.91 ± 0.49	–	74.74 ± 7.15	–	53.52 ± 10.69	112.30 ± 13.97	60.45 ± 3.28	33.03 ± 5.81
12	ethyl caprate	1633	1645	614.92 ± 83.40	–	135.99 ± 13.70	226.28 ± 14.83	381.60 ± 22.67	–	406.82 ± 12.40	307.72 ± 14.17	–
13	phenethyl acetate	1806	1827	397.52 ± 15.59	218.99 ± 22.84	437.24 ± 59.30	252.84 ± 6.17	293.05 ± 8.71	720.38 ± 79.30	307.19 ± 66.44	629.33 ± 71.31	290.17 ± 37.31
14	ethyl laurate	1830	1839	208.47 ± 17.74	–	83.70 ± 22.75	–	144.99 ± 9.81	–	142.99 ± 24.47	–	–
15	hexanoic acid	1845	1831	–	–	59.95 ± 1.48	–	62.77 ± 14.40	–	85.02 ± 2.59	–	–
16	phenethyl alcohol	1911	1924	12526.28 ± 1127.46	7381.98 ± 897.95	7487.67 ± 372.49	9670.38 ± 96.46	7720.53 ± 881.81	19737.17 ± 529.88	7627.33 ± 396.76	10740.39 ± 1033.97	9616.74 ± 1196.85
17	Methyl maltol	1966	1968	119.26 ± 16.16	110.99 ± 7.85	66.67 ± 2.70	88.41 ± 7.27	142.80 ± 11.95	129.12 ± 19.37	46.85 ± 2.09	152.89 ± 8.48	94.80 ± 6.75
18	phenol	2009	2011	77.39 ± 9.62	73.89 ± 11.43	29.87 ± 1.76	78.88 ± 9.35	82.22 ± 14.07	146.68 ± 26.29	113.79 ± 33.56	155.97 ± 5.46	93.69 ± 8.91
19	octanoic acid	2058	2063	1861.19 ± 217.27	698.30 ± 98.05	1351.91 ± 77.30	920.83 ± 48.98	2476.31 ± 141.93	997.40 ± 144.70	2147.42 ± 295.72	1941.01 ± 36.27	247.92 ± 34.81
20	triacetin	2076	2077	–	–	–	–	–	792.93 ± 68.26	1028.69 ± 191.65	436.03 ± 64.42	203.56 ± 36.08
21	hexanoic acid 2-phenylethyl ester	2169	2164	232.28 ± 10.23	–	165.00 ± 4.55	–	–	302.67 ± 33.36	–	–	–
22	benzoic acid	2176	2448	494.73 ± 3.24	271.02 ± 48.56	384.39 ± 0.74	453.65 ± 37.81	224.49 ± 15.75	300.93 ± 45.41	330.16 ± 36.18	300.54 ± 48.27	179.28 ± 33.39
23	4-vinyl-2-methoxyphenol	2201	2217	1584.68 ± 190.03	–	179.85 ± 26.94	717.38 ± 56.71	126.85 ± 23.94	1120.60 ± 161.69	1302.74 ± 262.30	168.16 ± 28.87	53.80 ± 6.74

[a]Aroma compounds found in *Huangjiu* at different fermentation stages.

[b]Not detect.