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TACGTTCCGGGCTTGTACACACCGCCGTCACACCATGAGAGTTGTAACAC
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Fig. S1: 16s rRNA sequencing of *Levilactobacillus brevis* -NCCP 963

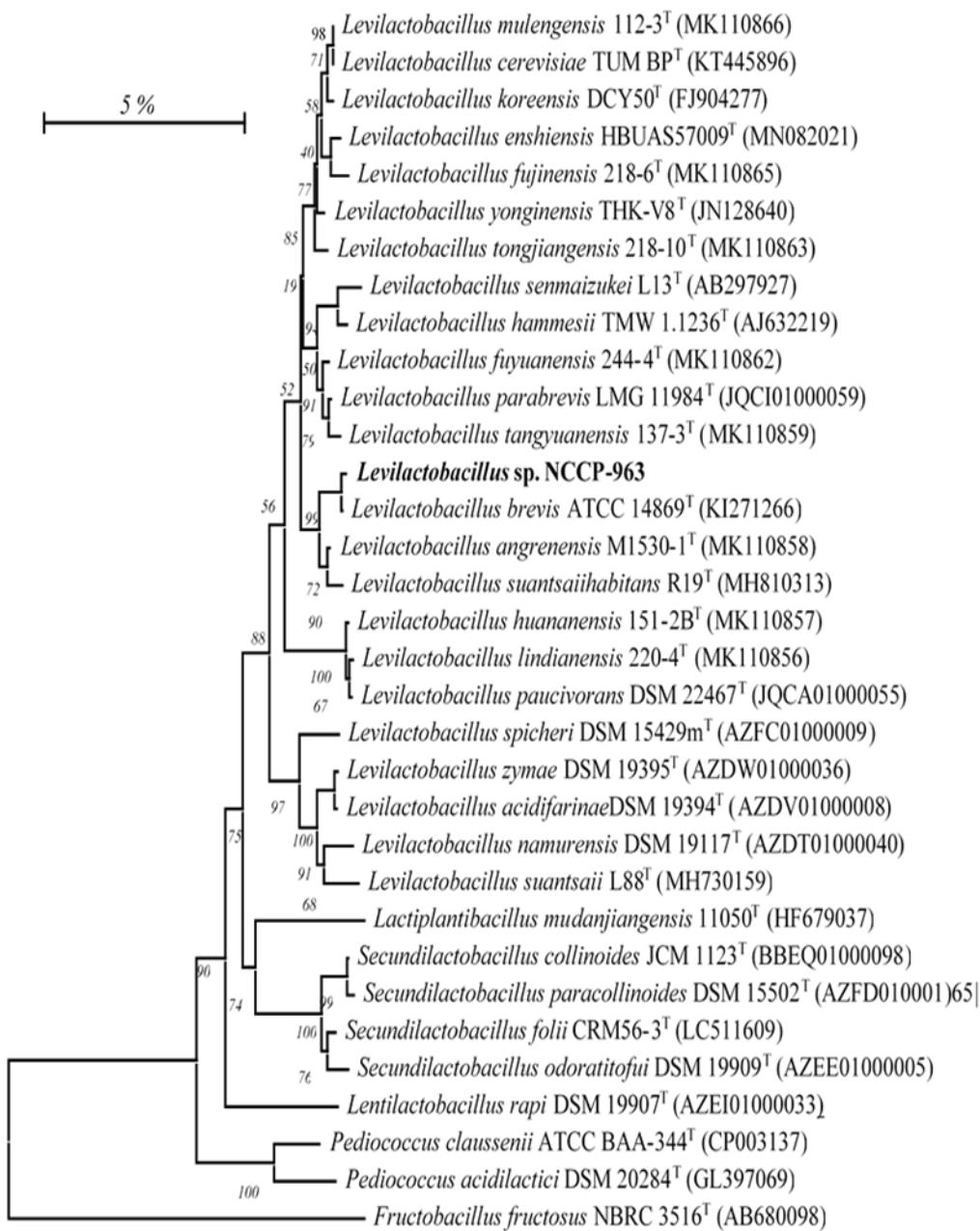


Fig. S2: Phylogenetic tree

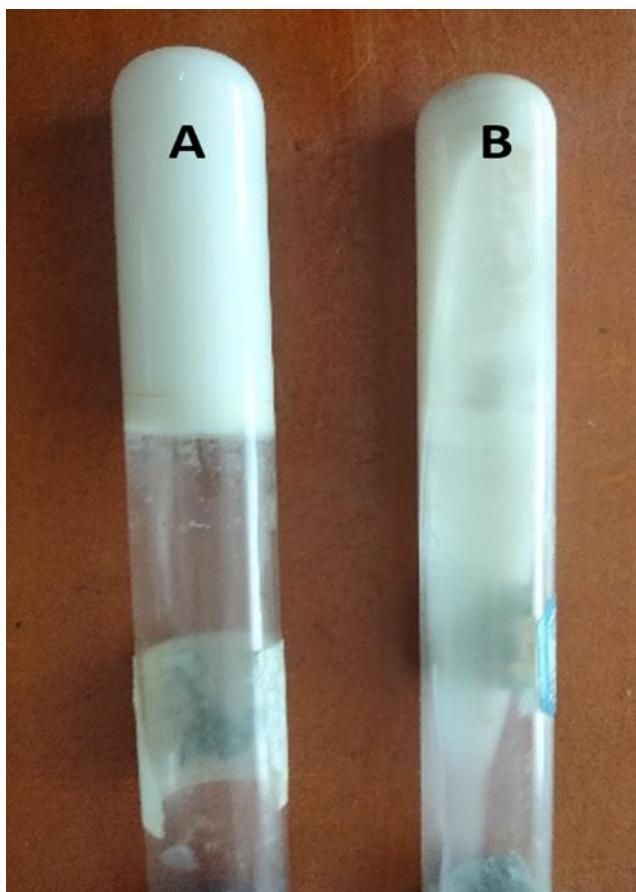


Fig S3: Solidification of skim milk (10%). A: Yogurt fermented with *Levilactobacillus brevis* strain, B: Control – milk without *Levilactobacillus brevis* strain

Table S1: Plackett Burman experimental design matrix for screening of important variables

Run	A:	B:	C:	D:	E:	F:	G:	H:	J:	K:	L:	EPS YIELD	
	%												mg/L
1	-1	-1	1	-1	1	1	-1	1	1	1	-1	145.14	
2	0	0	0	0	0	0	0	0	0	0	0	70.81	
3	0	0	0	0	0	0	0	0	0	0	0	65.67	
4	1	-1	1	1	1	-1	-1	-1	1	-1	1	201.7	
5	1	-1	-1	-1	1	-1	1	1	-1	1	1	67.89	
6	1	1	-1	-1	-1	1	-1	1	1	-1	1	84.51	
7	1	1	-1	1	1	1	-1	-1	-1	1	-1	91.44	
8	-1	1	1	1	-1	-1	-1	1	-1	1	1	81.66	
9	1	-1	1	1	-1	1	1	1	-1	-1	-1	99.41	
10	-1	1	-1	1	1	-1	1	1	1	-1	-1	71.81	
11	-1	-1	-1	1	-1	1	1	-1	1	1	1	50.19	
12	1	1	1	-1	-1	-1	1	-1	1	1	-1	140.78	
13	-1	-1	-1	-1	-1	-1	-1	-1	-1	-1	-1	73.43	
14	-1	1	1	-1	1	1	1	-1	-1	-1	1	53.04	

A:Glucose, B:Fructose, C:Lactose, D:Sucrose, E:Yeast Extract, F:Beef Extract, G:Tryptone, H:MgSO₄, J:CaCl₂, K:K₂HPO₄, L:NaH₂PO₄

Table: S2. Morphological and Biochemical properties of isolated strains.

Sr. No	Sample Code	Gram's Staining	Cell Morphology	Biochemical Parameters										Growth
				Catalase	Oxidase	Motility	Spore Forming	Indole	Methyl Red	Vogesprosk Auer	Citrate	Arginine Hydrolysis	Esculin Hydrolysis	
1.	AAF-1	+	Coccid cells	-	-	-	-	-	-	-	-	-	+	+
2.	AAF2	+	Short rods	-	-	-	-	-	-	-	-	-	+	+
3.	AAF3	+	Ovoid cells	-	-	+	-	-	-	+	-	+	+	+
4.	AAF4	+	Short rods	-	-	-	-	-	-	-	-	-	-	V
5.	AAF5	+	Rods	-	-	-	-	-	-	-	-	-	-	V
6.	AAF-6	+	Coccid cells	-	-	+	-	-	-	-	-	+	-	+
7.	AAF-7	+	Coccid cells	-	-	-	-	-	-	-	-	+	-	+
8.	AAF8	+	Ovoid cells	-	-	+	-	-	-	+	-	-	-	+
9.	NCCP-963	+	Rod with round ends	-	-	-	-	-	-	-	-	-	+	+
10.	AAF-10	+	Short rods	-	-	-	-	-	-	-	-	-	+	V
11.	AAF-11	+	Short rods	-	-	-	-	-	-	-	-	-	+	+
12.	AAF-12	+	Ovoid cells	-	-	+	-	-	-	-	-	+	+	-

+ = Positive, - = Negative, V = Variable

Table S3: Carbohydrate fermentation and EPS production by the isolates

Sr. No	Sample Code	Sucrose	Glucose	Saccharose	Mannose	Mannitol	Fructose	Dextrose	Amount of EPS produced mg/L
1.	AAF-1	+	+	V	+	+	+	V	88.44
2.	AAF2	+	+	+	+	+	-	+	77.67
3.	AAF3	+	+	+	+	+	V	+	63.44
4.	AAF4	V	+	D	WR	-	+	-	103.02
5.	AAF5	+	+	+	+	-	+	WR	72.95
6.	AAF-6	+	-	+	+	+	+	+	85.67
7.	AAF-7	+	+	-	+	+	+	+	53.44
8.	AAF8	+	+	WR	+	+	-	+	82.66
9.	NCCP-963	+	+	-	+	+	WR	+	196.66
10.	AAF-10	+	V	+	+	-	+	V	70.14
11.	AAF-11	+	+	-	+	V	+	-	86.89
12.	AAF-12	V	+	+	+	+	V	+	76.89

+ = Positive, - = Negative, D= Determinative, WR= Weak reaction, V =Variable