

Table S1 Changes in flavor compounds in the sausage inoculated with *L. plantarum* CY1-2 during fermentation

Compounds	Relative Content (µg/100g)					
	0 h	8 h	16 h	24 h	32 h	40 h
Aldehydes						
Octanal	0.59	10.96	—	5.70	50.63	65.91
Nonanal	0.61	15.80	0.51	24.70	11.58	23.07
Syringaldehyde	—	4.77	0.14	—	2.92	4.89
Benzaldehyde	—	1.20	—	—	—	—
Phenylpropionaldehyde	—	—	—	—	—	7.17
Heptanal	—	—	—	—	—	92.15
Hexanal	—	—	—	—	19.48	87.56
9,12,15-Octadecatrienal	—	—	1.78	97.17	8.03	16.66
<i>(E, Z, Z)</i> -trideca-2,4,7-trienal	—	—	—	3.92	14.10	1.34
Alcohols						
2-Hepten-1-ol, (Z)-	1.23	—	—	—	—	21.78
Pentanol	1.23	1.14	—	—	—	—
1-Penten-3-ol	—	23.03	—	—	—	—
1-Octen-3-ol	—	16.66	0.66	82.96	25.36	56.85
2-Octen-1-ol	—	10.96	—	71.07	—	—
2-Hepten-1-ol, (E)-	—	—	4.66	16.72	—	—
2-Octyn-1-ol	—	—	—	—	22.53	1.97
Alkanes						
Cedrene	—	3.25	—	—	—	—
Longipinene	—	2.74	0.16	—	—	—
Decane	—	13.72	—	65.03	19.89	26.90
Heptadecane	—	2.60	0.19	—	—	3.22
Eicosane	—	17.68	—	—	17.59	—
Tetradecane	—	0.84	—	—	—	—
Dodecane	—	6.74	0.14	—	5.38	8.54

Pentadecane	0.50	26.66	8.96	—	24.03	30.08
Hexadecene	—	—	—	59.61	—	21.03
Ketones						
2-Hydroxy acetophenone	—	—	—	5.38	—	—
2-Undecanone	—	—	1.84	—	3.14	5.22
Acids						
Hydroxyacetic acid	0.70	28.37	—	257.72	7.36	63.37
Benzoic acid	—	2.03	0.13	—	—	—
Acetic acid	—	0.63	—	—	—	—
Pterin-6-carboxylic acid	—	—	—	—	0.67	1.11
Esters						
Arachidonic acid methyl	—	—	—	—	—	1.40
Methyl p-tert-butylphenylacetate	—	—	—	—	—	1.13
Isobutyl acetate	—	—	0.93	—	—	—
Isoamyl acetate	—	4.24	0.11	44.26	9.32	10.57
Ethyl stearate	—	4.25	0.28	—	—	—

Note: Compound was not detected in the sausage inoculated *L. plantarum* CY1-2

