SUPPORTING INFORMATION

On the Formation of Kokumi-Enhancing γ-Glutamyl Dipeptides in Parmesan Cheese by Means of γ-Glutamyltransferase Activity and Stable Isotope Double Labeling Studies

Hedda Hillmann [†], Jürgen Behr [‡], Matthias A. Ehrmann [‡], Rudi F. Vogel [‡], and Thomas Hofmann[†,§,*]

[†]Chair for Food Chemistry and Molecular Sensory Science, Technische Universität München, Lise-Meitner-Straße 34, D-85354 Freising, Germany,

[‡]Lehrstuhl für Technische Mikrobiologie, Technische Universität München, Gregor-Mendel-Straße 4, D-85354 Freising-Weihenstephan, Germany, and

[§]Bavarian Center for Biomolecular Mass Spectrometry, Gregor-Mendel-Straße 4, 85354 Freising, Germany.

Table S1. Growth Conditions and Taxonomic Identity of Bacteria Isolates K1-K7 from Parmesan Cheese (PC-13).

Colonie no.[a]	Media	Incubation Temperature [°C]	Identified species[b]
K1	MRS	37	*L. harbinensis*
K2	MRS	37	*L. casei*
K3	MRS	30	*L. harbinensis*
K4	MRS	30	*L. casei*
K5	M17	37	*L. casei*
K6	MRS	37	*L. harbinensis*
K7	M17	30	*L. casei*

[a] Coding of isolates was chosen randomly. [b] Identification of isolated species was done by 16S rRNA gene amplification and sequencing, followed by multiple-sequence alignment with CLUSTAL W program.
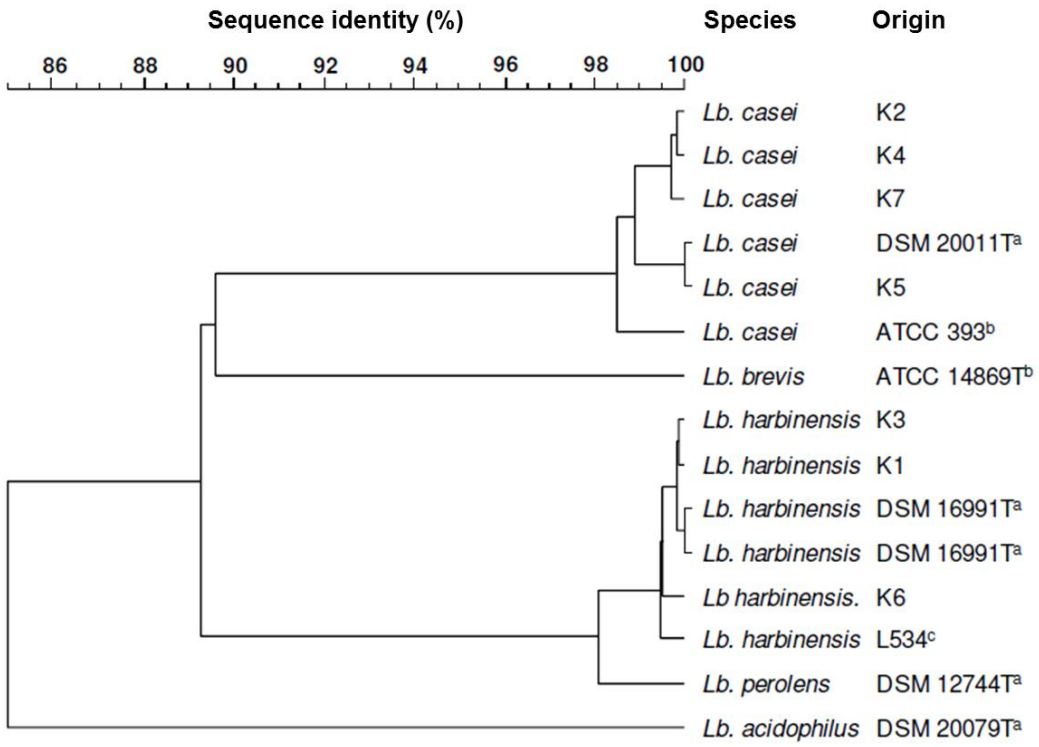
Figure S1. Neighbor-Joining-Dendrogram including the *Lactobacillus* strains K1-K7 isolated from Parmesan cheese (P-13). [a] German collection of microorganisms and cell cultures; [b] American type culture collection; [c]Collection of the Lehrstuhl für Technologie der Brauerei I, Prof. Dr. W. Back, TU München.