

Title:

The impact of oxygen on the final alcohol content of wine fermented by a mixed starter culture.

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Table S1. Gassing pattern (gas valve status) employed in all the experiments after the initial assay.

Time (h:min)	Gas valve status
0:00	0
1:58	1
5:00	0
6:55	1
7:00	0
8:55	1
9:00	0
10:55	1
11:00	0
11:55	1
12:00	0
12:10	1
13:00	0
13:10	1
14:00	0
14:10	1
15:00	0
15:10	1
16:00	0
16:10	1
17:00	0
17:10	1
18:00	0
18:10	1
19:00	0
19:10	1
20:00	0
20:10	1
41:00	0
41:30	1
42:00	0
42:30	1
43:00	0
43:30	1
44:00	0
44:40	1
45:00	0
45:40	1
46:00	0
46:40	1
47:00	0
47:40	1
48:00	0