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Table S2. Differentially quantified proteins in this study

Name	Up-regulated (>1.5)	Down-regulated (<0.67)
0-16C-S vs 0-16C-L	605	789
0-28C-L vs 0-16C-L	170	213
0-28C-L vs 12-28C-L	221	223
0-28C-S vs 0-16C-S	321	471
0-28C-S vs 0-28C-L	613	970
0-28C-S vs 12-28C-S	381	496
12-28C-S vs 12-28C-L	460	684

Note: *p*<0.05.

⁰⁻¹⁶C-S means that the salt content is 0, at 16°C, solid fermentation;

⁰⁻¹⁶C-L means that the salt content is 0, at 16°C, submerged fermentation;

⁰⁻²⁸C-L: means that the salt content is 0, at 28°C, submerged fermentation;

⁰⁻²⁸C-S: means that the salt content is 0, at 28°C, solid fermentation;

¹²⁻²⁸C-L: means that the salt content is 12, at 28°C, submerged fermentation;

¹²⁻²⁸C-S: means that the salt content is 12, at 28°C, solid fermentation.