

Supplementary Table S1 The main eukaryotic microorganisms in pu'erh tea

<i>Phylum</i>	<i>Class</i>	<i>Genera</i>	<i>Species</i>
Ascomycota	Saccharomycetes	<i>Yarrowia</i> (Lyu et al., 2013)	
		<i>Saccharomyces</i> (Zhao et al., 2005; Lyu et al., 2013)	<i>Saccharomyces cerevisiae</i> (Zhang et al., 2012; Li et al., 2017)
		<i>Stephanoascus</i>	<i>Stephanoascus ciferri</i> (Yang et al., 2013)
		<i>Blastobotrys</i>	<i>Blastobotrys adenivorans</i> (Abe et al., 2008; Yang et al., 2013)
	Eurotiomycetes	<i>Aspergillus</i> (Zhao et al., 2005)	<i>Aspergillus niger</i> (Zhao et al., 2005; Zhang et al., 2012; Abe et al., 2008);
			<i>Aspergillus glaucus</i> (Zhao et al., 2005);
		<i>Aspergillus fumigatus</i> (Yang et al., 2013);	
<i>Penicillium</i> (Zhao et al., 2005)	<i>Penicillium chrysogenum</i> (Zhao et al., 2005); <i>Penicillium glabrum</i> (Zhang et al., 2012);		
	<i>Penicillium brocae</i> (Zhang et al., 2016)		
Zygomycota	Phycomycetes	<i>Rhizomucor</i>	<i>Rhizomucor pusillus</i> (Zhang et al., 2016; Ma et al., 2017)

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