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Supplementary Material to

# **Antimycotic Effects of 11 Essential Oil Components and Their Combinations on 13 Food Spoilage Yeasts and Molds**

**Laura Nißl, Florian Westhaeuser and Matthias Noll \***

Coburg University of Applied Sciences and Arts, Institute for Bioanalysis, 96450 Coburg, Germany; [lauraNissl@web.de](mailto:lauraNissl@web.de) (L.N.); [florian.westhaeuser@hs-coburg.de](mailto:florian.westhaeuser@hs-coburg.de) (F.W.)

\* Correspondence: [matthias.noll@hs-coburg.de](mailto:matthias.noll@hs-coburg.de); Tel.: +49-9561-317645

**ORCID: Laura Nissl:** 0000-0003-3024-6565; **Matthias Noll:** 0000-0002-9981-5968

**Supplementary Figure S1**

CA EOCs				0.125 MIC	0.25 MIC	0.5 MIC	1 MIC	2 MIC	0.125 MIC	0.25 MIC	0.5 MIC	1 MIC	2 MIC
	96	1	2	3	4	5	6	7	8	9	10	11	12
	A	PC	NC	MIC CA alone									
0.03125 MIC	B	MIC of EOC											
0.0625 MIC	C												
0.125 MIC	D												
0.25 MIC	E												
0.5 MIC	F												
1 MIC	G												
2 MIC	H												

**Figure S1.** Microtiter plate set-up for simultaneous MIC and FIC determination (modified from [1]). Grey shading indicate non-inoculated controls. (PC = positive control; NC = negative control)

1. Fratini F, Mancini S, Turchi B, Friscia E, Pistelli L, Giusti G, Cerri D (2017) A novel interpretation of the Fractional Inhibitory Concentration Index: The case *Origanum vulgare* L. and *Leptospermum scoparium* J. R. et G. Forst essential oils against *Staphylococcus aureus* strains. *Microbiol Res.* 195:11–17.