

Supplemental Material

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**Low-Temperature Two-Stage Probiotic Fermentation Enhances Nutrition
and Safety of Pig Liquid Feed**

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Legends of table

Table S1. Antagonistic relationship of *Bacillus* strains and *Lactobacillus* strains

Table S1. Antagonistic relationship of <i>Bacillus</i> strains and <i>Lactobacillus</i> strains					
Groups		Result	Groups		Result
MB360	E5	-	F5001	E5	+
	RE16	-		RE16	-
	RE4	-		RE4	+
	RB16	-		RB16	-
Y28	E5	+	DP4-7	E5	-
	RE16	+		RE16	-
	RE4	+		RE4	-
	RB16	-		RB16	-
3-16	E5	-	P2	E5	-
	RE16	-		RE16	-
	RE4	-		RE4	-
	RB16	-		RB16	-
3-24	E5	+			
	RE16	+			
	RE4	+			
	RB16	-			

Note: “+” indicates significant antagonism, “-” indicates not antagonistic