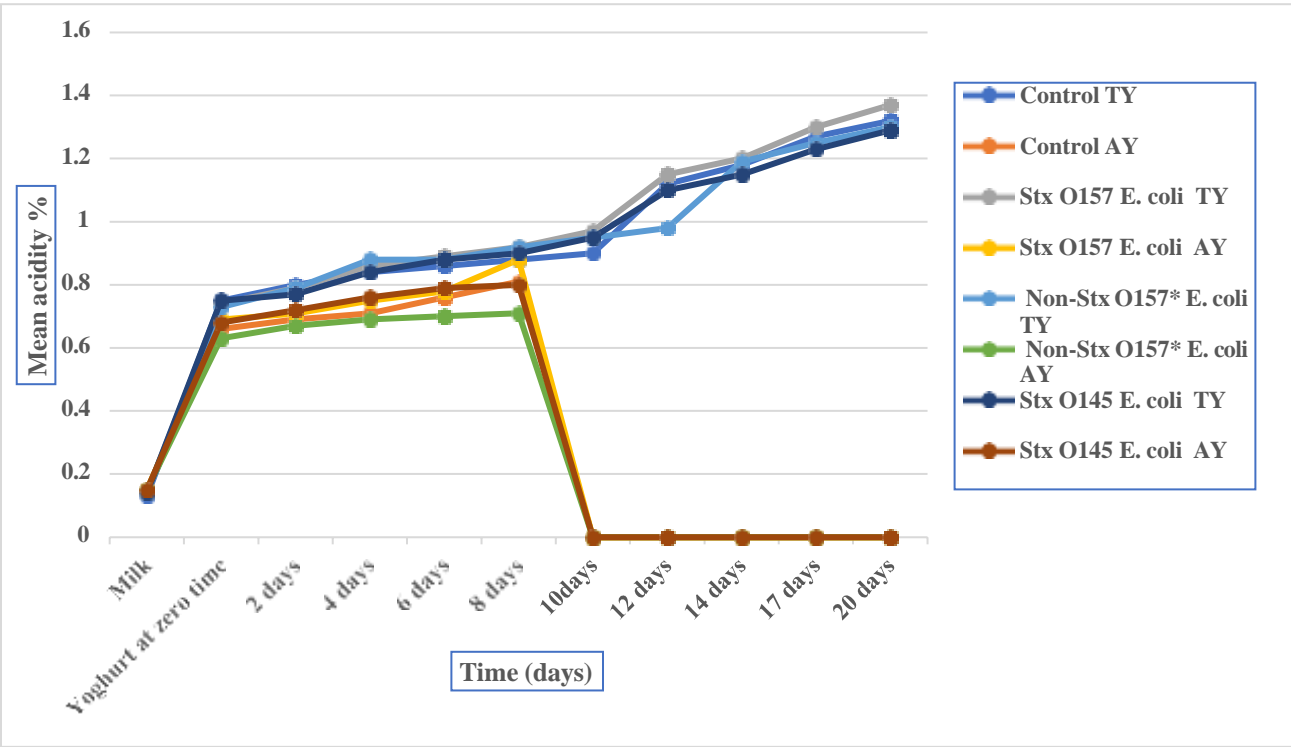


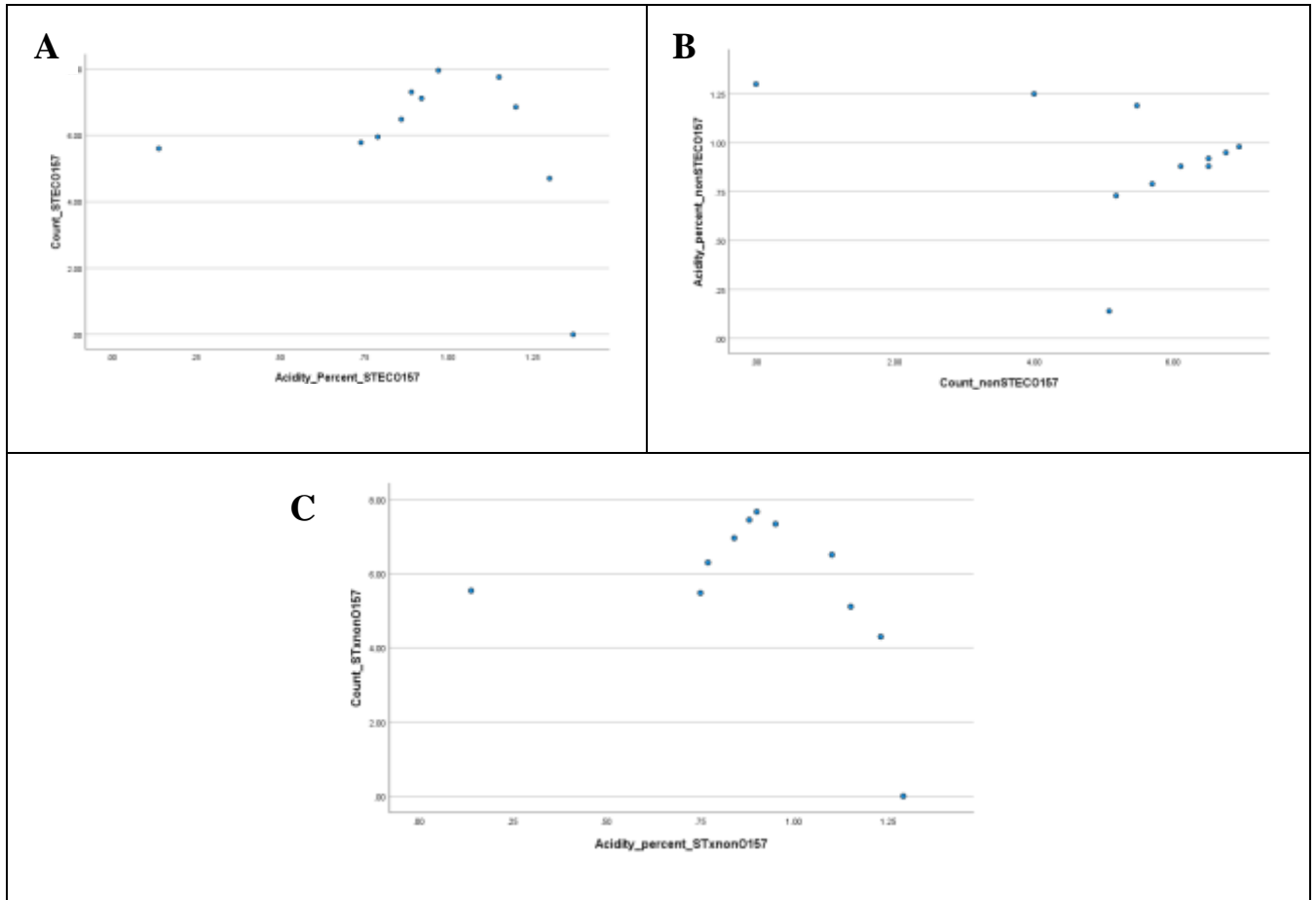
**Evaluating the antagonistic effect of *Lactobacillus acidophilus* against Shigatoxigenic and non-toxigenic *Escherichia coli* strains in bioyogurt**

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**Supplementary file**



**Figure S1.** The mean acidity % of the fortified traditional and acidophilus yoghurt throughout the storage period at 4 °C.



**Figure S2.** Correlation between acidity percentages and the viable count of (A) Shigatoxigenic *E. coli* O157:H7, (B) Non-toxicogenic *E. coli* O157 and (C) Shigatoxigenic non O157 *E. coli* (O145) in both traditional (TY) and acidophilous (AY).