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SUPPLEMENTARY MATERIAL

Optimization of process conditions and kinetic microbial growth for milk fermentation using domestic kefir grains from Costa Rica

Isabela de Sainz,¹ Mauricio Redondo-Solano,² Godofredo Solano,³ Lautaro Ramírez⁴

¹Department of Industrial Engineering, Engineering Research Institute, University of Costa Rica, San Jose; ²Research Center of Tropical Diseases and Laboratory for Research and Training in Food Microbiology, Department of Microbiology and Immunology, Faculty of Microbiology, University of Costa Rica, San Jose; ³Nuclear Magnetic Resonance Unit, Natural Product Investigation Center, University of Costa Rica, San Jose; ⁴Department of Chemical Engineering, University of Costa Rica, San Jose, Costa Rica.

Correspondence: Isabela de Sainz, Department of Industrial Engineering, Engineering Research Institute, University of Costa Rica, San Jose, 11501, Costa Rica.

Tel.: (506) 2511-5263.

E-mail: isabela.desainz@ucr.ac.cr,

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Appendix A. RStudio code.

```
Ejemploccd <- read.table("/Users/isade/Desktop/documentname.txt", header = TRUE)  
str(Ejemploccd)
```

“documentname” is a text file with the results in Table 1

```
library(rsm)  
Ejemploccd
```

```
rsm.Ejemploccd <- rsm(Lev ~ SO(Temp, Agita, Perc), data = Ejemploccd)  
rsm.Ejemploccd$studres <- rstudent(rsm.Ejemploccd)  
summary(rsm.Ejemploccd)
```

```
contour.lm(rsm.Ejemploccd, ~Temp+Agita)  
contour(rsm.Ejemploccd, ~ Temp + Agita, image=TRUE, at = canonical(rsm.Ejemploccd)$xs, main  
= "through stationary point")
```