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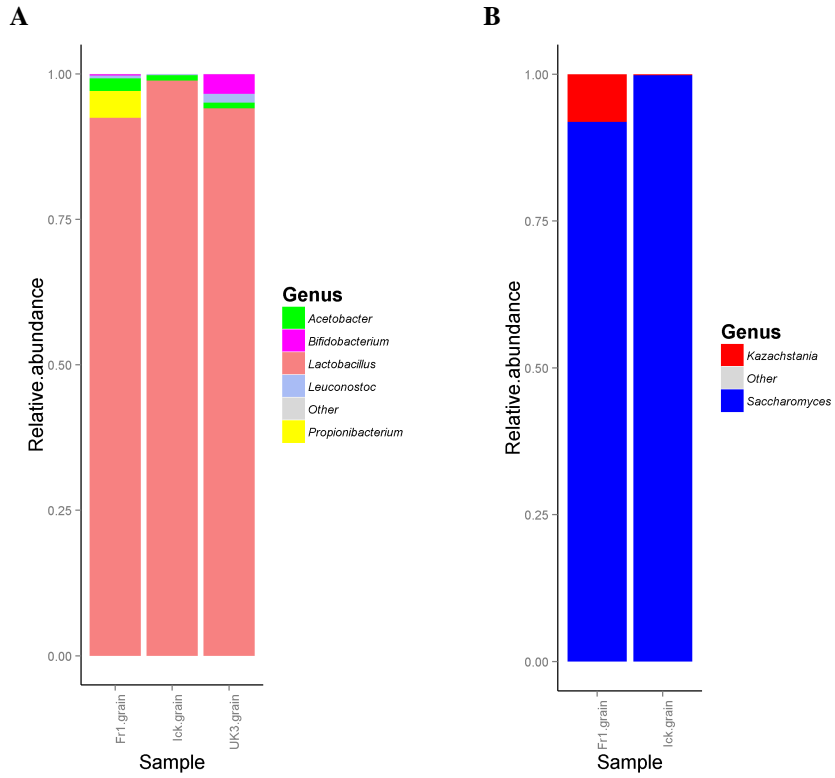


Figure S1. The (a) bacterial and (b) fungal composition of kefir grains, as determined by amplicon sequencing. Note that we were unable to generate an ITS amplicon for the UK3 sample.