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Title	Microbial succession and flavor production in the fermented dairy beverage kefir
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Ac: Acidobacteria
 Ar: Armatimonadetes
 BRC1: Candidate division BRC1
 Chlro: Chloroflexi
 Cyano: Cyanobacteria
 D-T: Deinococcus-Thermus
 El: Elusimicrobia
 Eu: Euryarchaeota
 F: Fibrobacteres
 Fu: Fusobacteria
 Lb.: Lactobacillus
 Le: Lentisphaerae
 Leu.: Leuconostoc
 Ni: Nitrospirae
 Op: Opisthokonta
 Oth.: No blast hit
 Pl: Planctomycetes
 Sp: Spirochaetes
 Sy: Synergistetes
 TM7: Candidate division TM7
 Te: Tenericutes
 Ve: Verrucomicrobia

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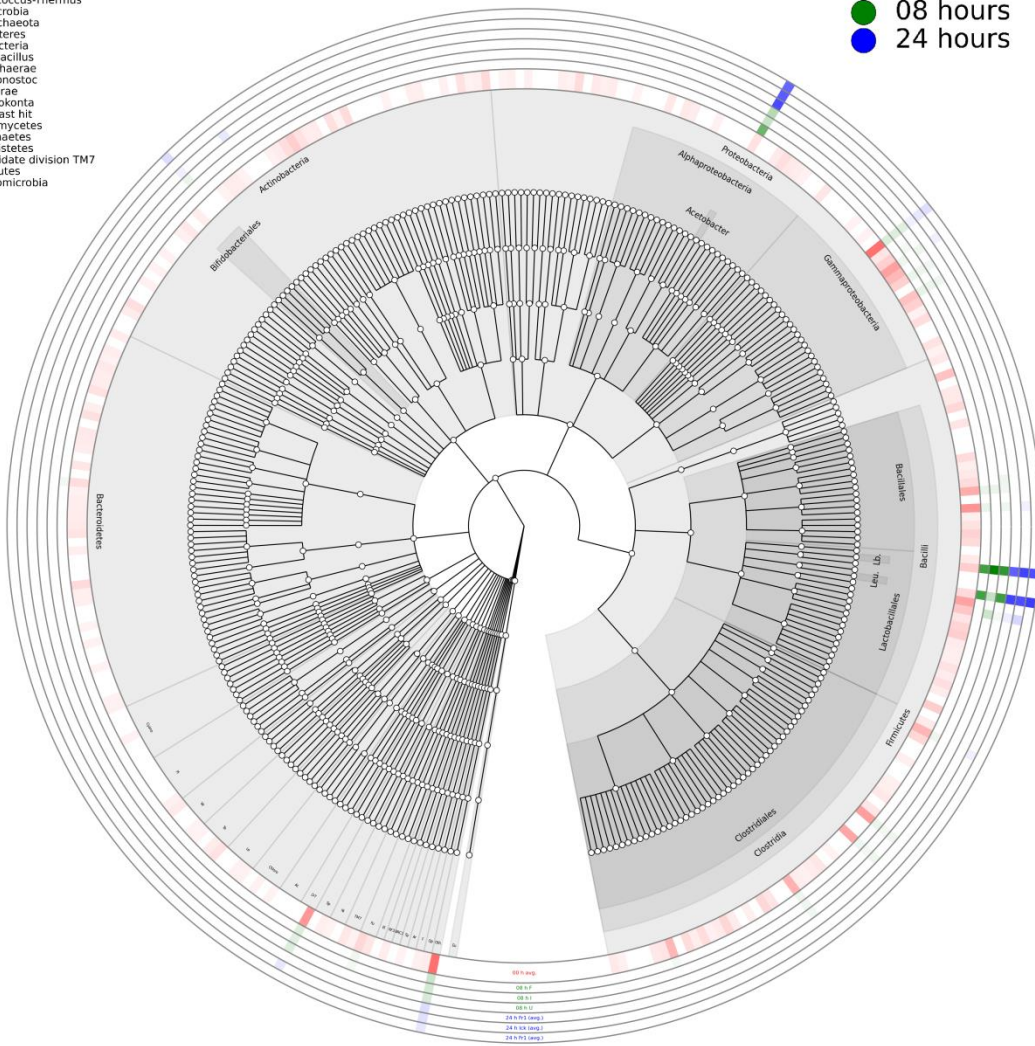


Figure S2. Cladogram presenting the bacterial diversity of kefir samples at 0, 8 and 24 hours of fermentation, as determined by 16S rRNA gene sequencing. The colour intensities in the outer rings indicate the average relative abundance of each bacterial genus in Fr1, Ick and UK3 at each stage.