

**UCC Library and UCC researchers have made this item openly available.
Please [let us know](#) how this has helped you. Thanks!**

Title	Microbial succession and flavor production in the fermented dairy beverage kefir
Author(s)	Walsh, Aaron M.; Crispie, Fiona; Kilcawley, Kieran N.; O'Sullivan, Orla; O'Sullivan, Maurice G.; Claesson, Marcus J.; Cotter, Paul D.
Publication date	2016-10-04
Original citation	Walsh, A. M., Crispie, F., Kilcawley, K., O'Sullivan, O., O'Sullivan, M. G., Claesson, M. J. and Cotter, P. D. (2016) 'Microbial succession and flavor production in the fermented dairy beverage kefir', <i>mSystems</i> 1(5), e00052-16 (16pp). doi:10.1128/mSystems.00052-16
Type of publication	Article (peer-reviewed)
Link to publisher's version	http://msystems.asm.org/content/2/1/e00003-17 http://dx.doi.org/10.1128/mSystems.00052-16 Access to the full text of the published version may require a subscription.
Rights	© 2016, the Authors. This is an open access article distributed under the terms of the Creative Commons Attribution 4.0 International license. https://creativecommons.org/licenses/by/4.0/
Item downloaded from	http://hdl.handle.net/10468/3850

Downloaded on 2021-11-29T18:19:07Z

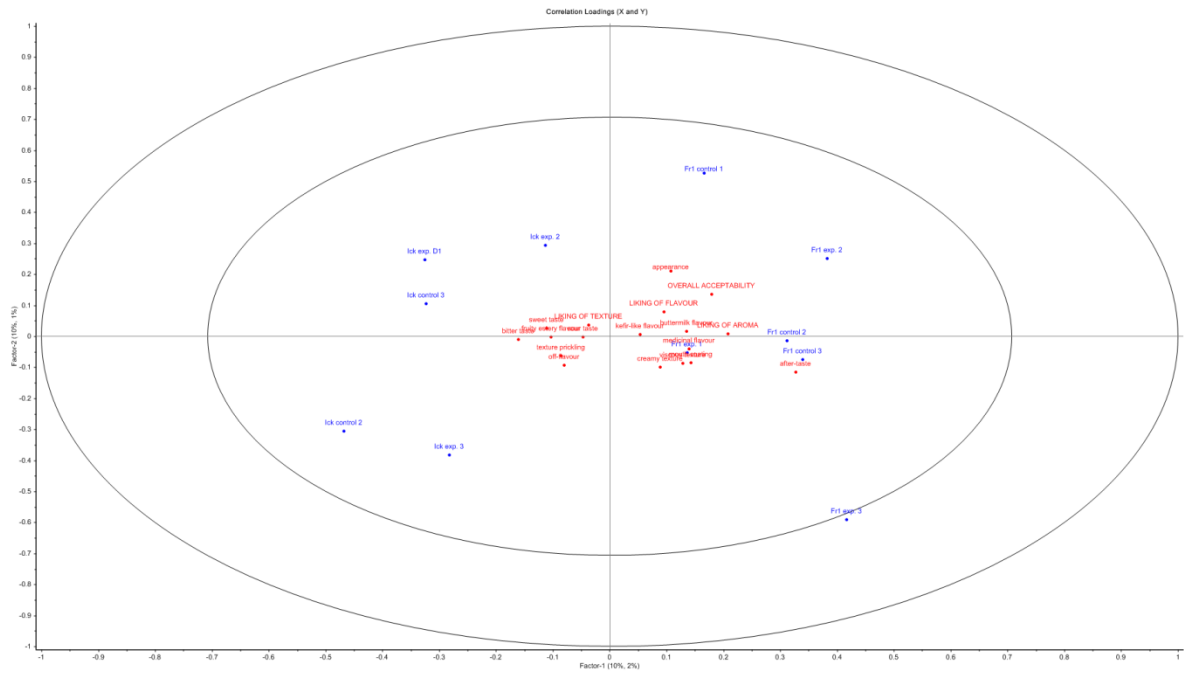


Figure S5. ANOVA-Partial Least Squares Regression (ASLPR, PCs 1-2) plot for spiked and non-spiked kefir samples, presented are Sensory Acceptance and Ranking Descriptive Analysis data.