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Table S1. Absolute abundances of bacteria and fungi in kefir samples after 0, 8 and 24 hours of fermentation, as determined by quantitative PCR (qPCR) measurements.

Sample	Total fungi (ng of fungal DNA)	Total bacteria (copies of 16S rRNA gene)
Milk 0 h	0.0016	1.78E+05
Fr1 08 h	0.1386	7.64E+07
Fr1 24 h	0.2179	2.49E+08
Ick 08 h	0.0542	2.62E+08
Ick 24 h	0.0972	1.63E+08
UK3 08 h	0.0896	7.86E+07
Uk3 24 h	0.3933	4.22E+08