

Title	Microbial succession and flavor production in the fermented dairy beverage kefir
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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', mSystems 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 - 10.1128/mSystems.00052-16
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Download date	2023-10-03 00:08:36
Item downloaded from	https://hdl.handle.net/10468/3850



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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
lck 08 h	0.0542	2.62E+08
lck 24 h	0.0972	1.63E+08
UK3 08 h	0.0896	7.86E+07
Uk3 24 h	0.3933	4.22E+08