

Ecological factors that drive microbial communities in traditional fermented foods

Sabitri Sciences
Arya Gautam
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What is the significance of fermented foods?

- ☐ Human culture
- ☐ Human health
- ☐ Sustainable food production

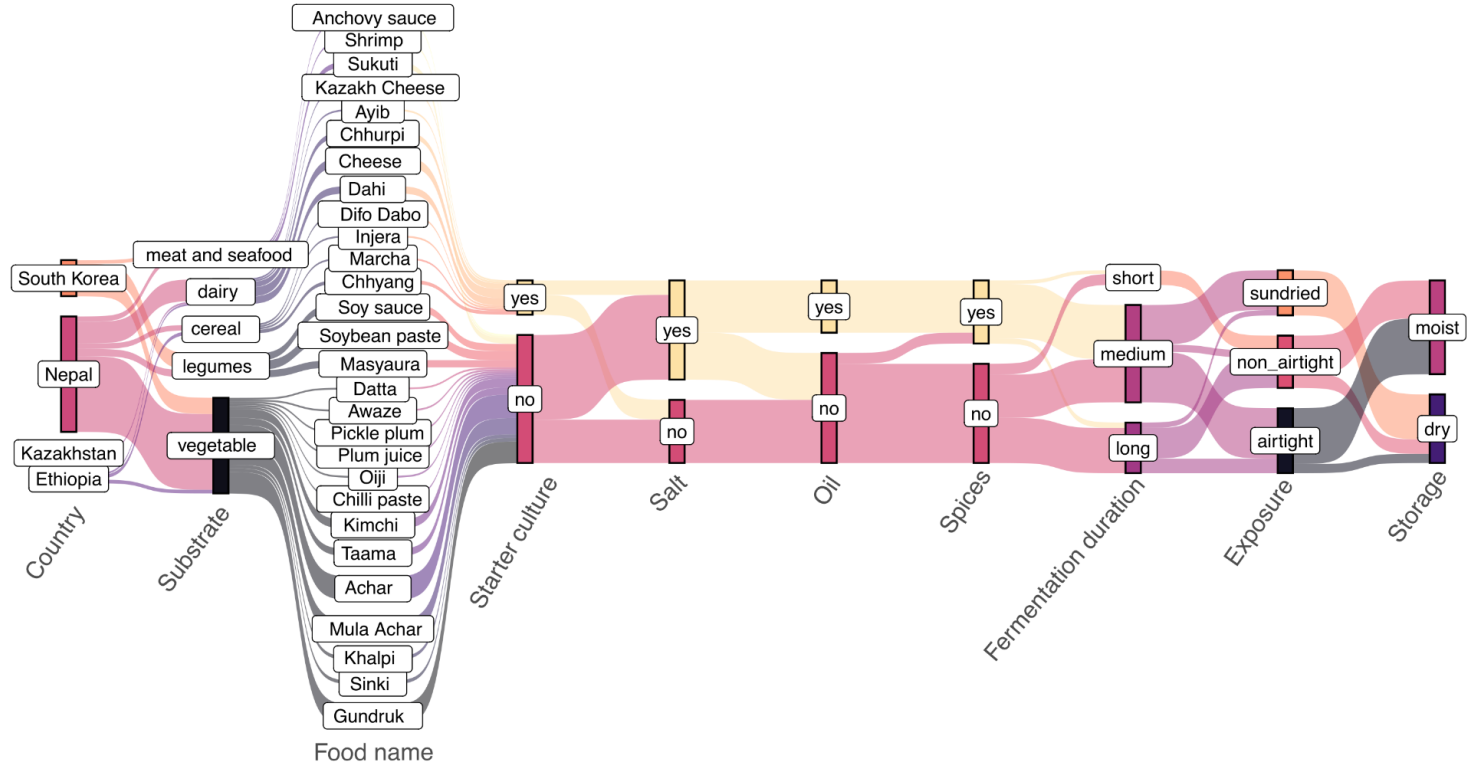
Why are we focusing on non-European traditional fermented foods?

- ☐ Primarily relies on spontaneous fermentation unlike industrial fermentation
- ☐ The more diverse ecosystems of non-European traditional fermented food remain understudied

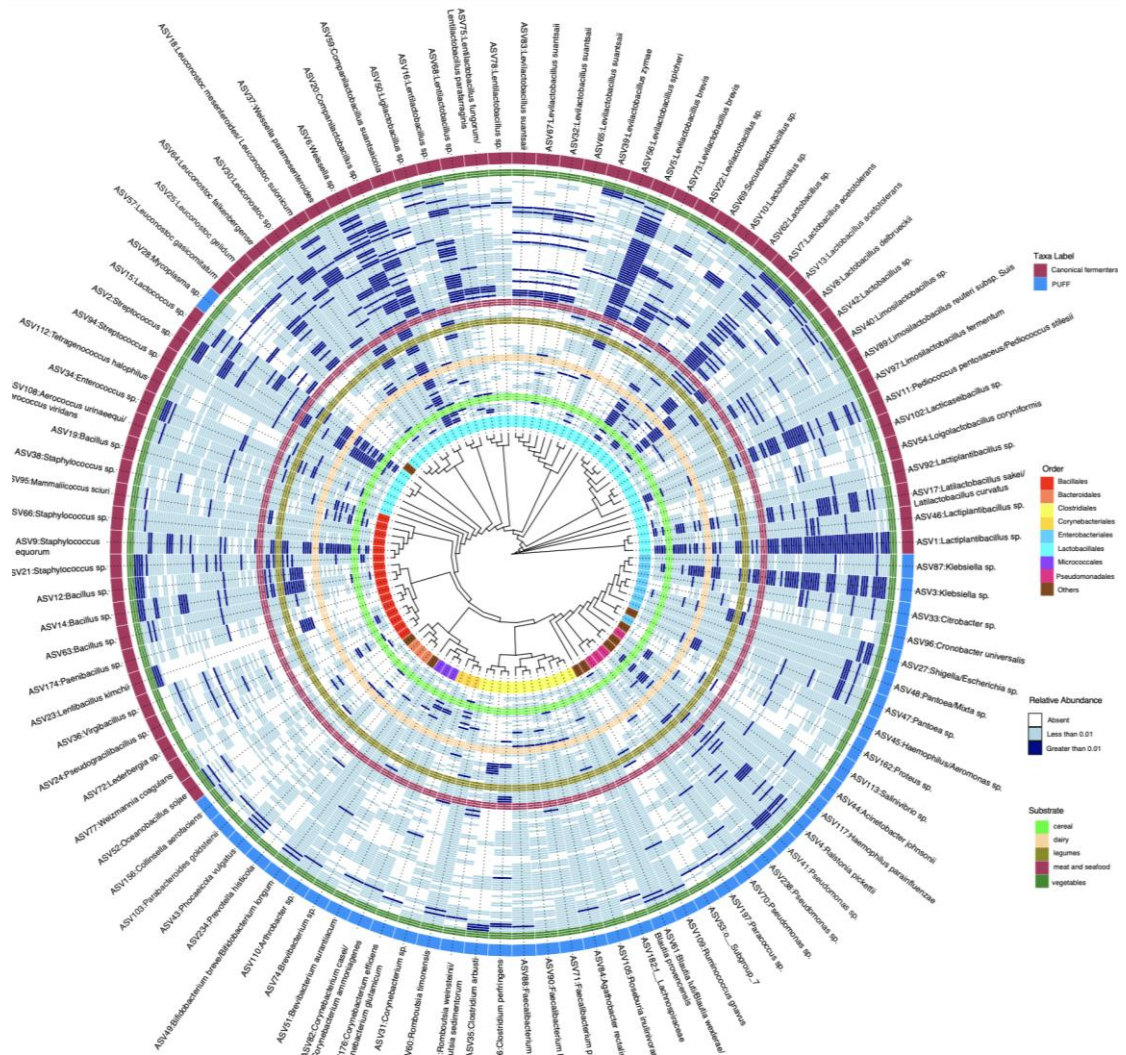
Community Engagement



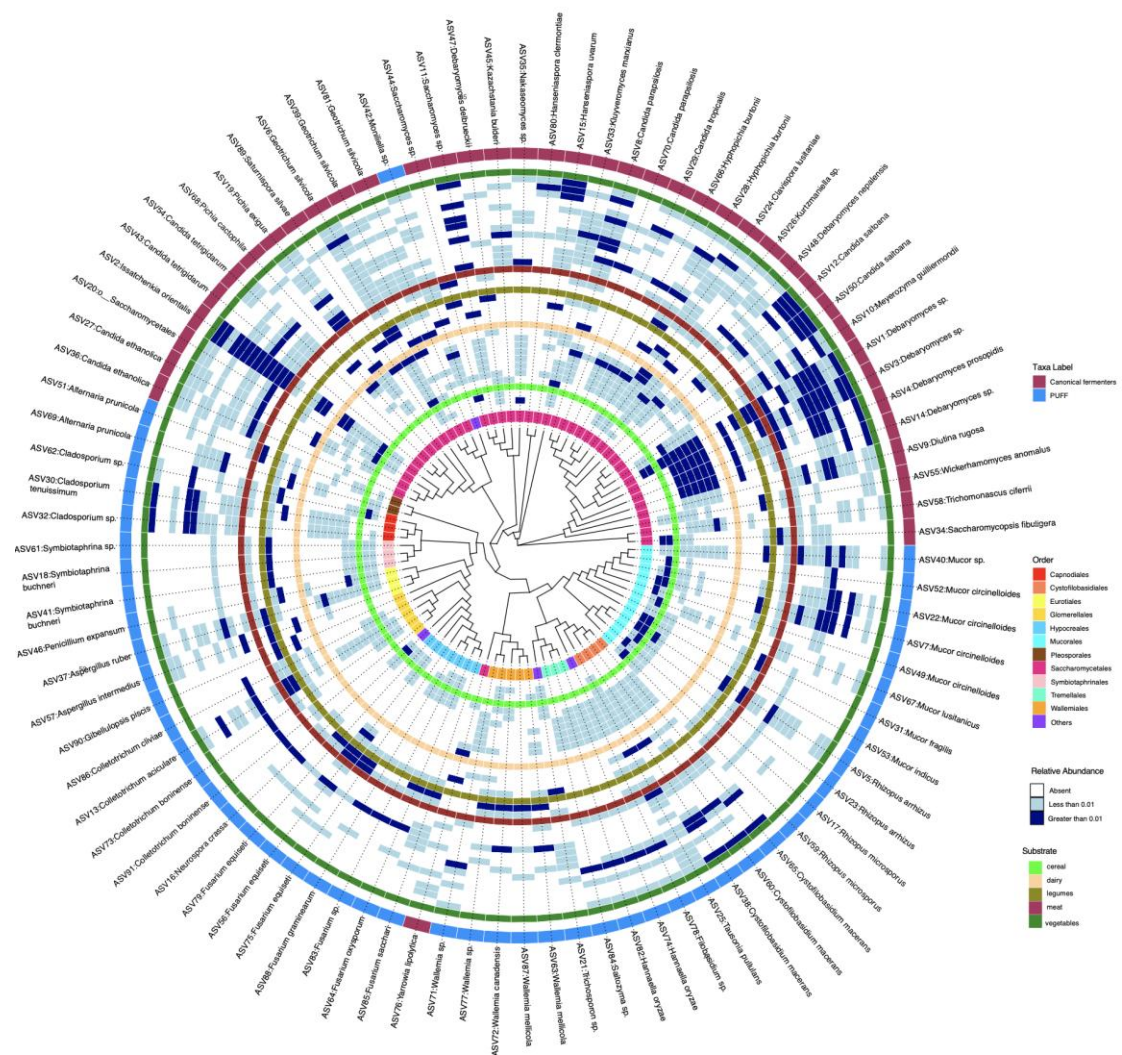
A diverse group of traditional fermented foods from Asia and Africa were included in the study



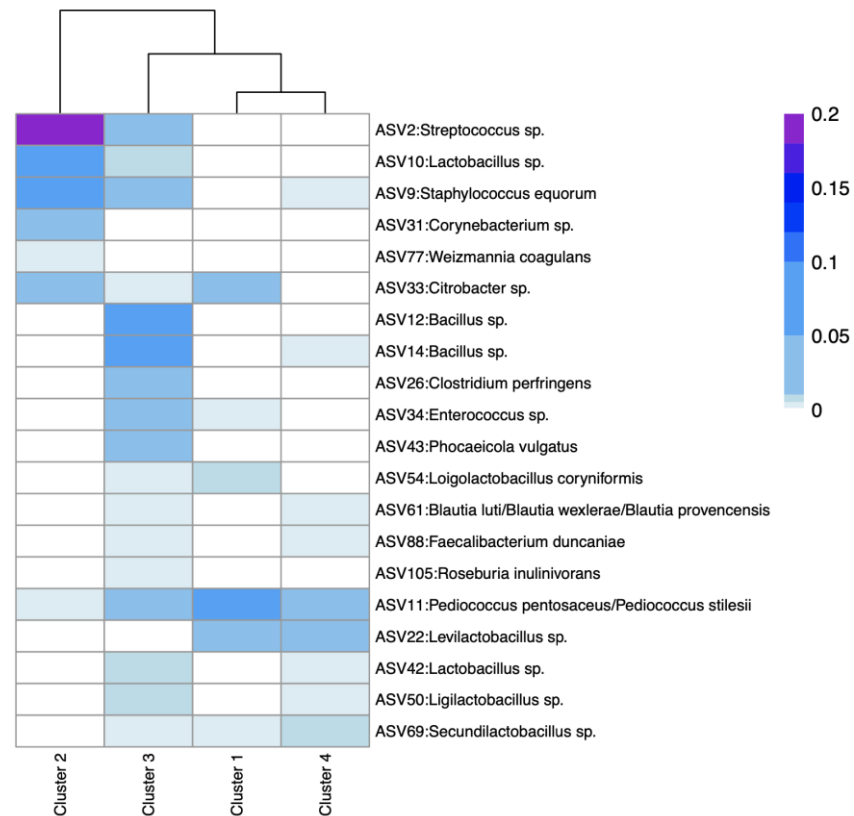
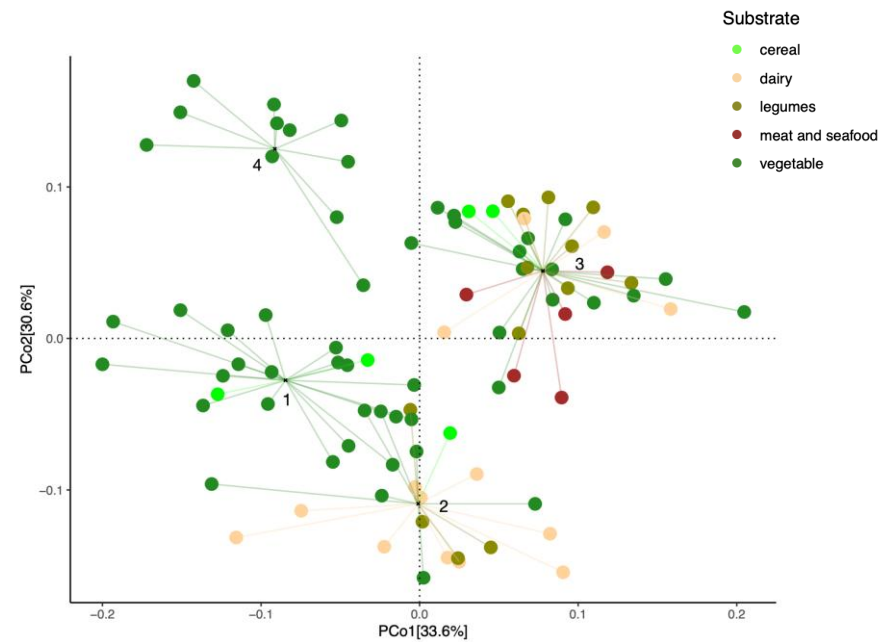
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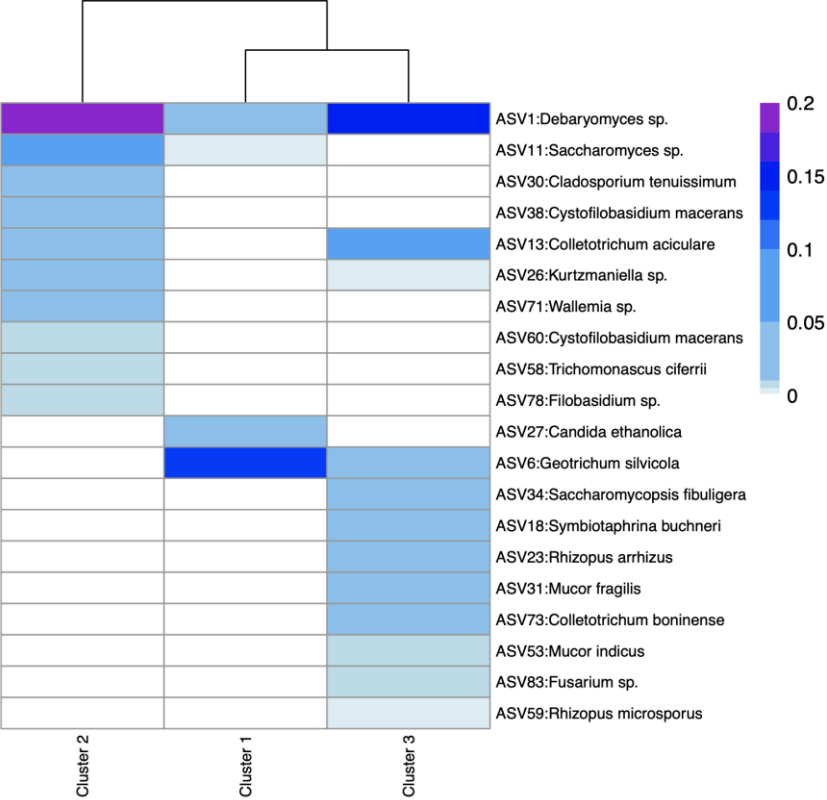
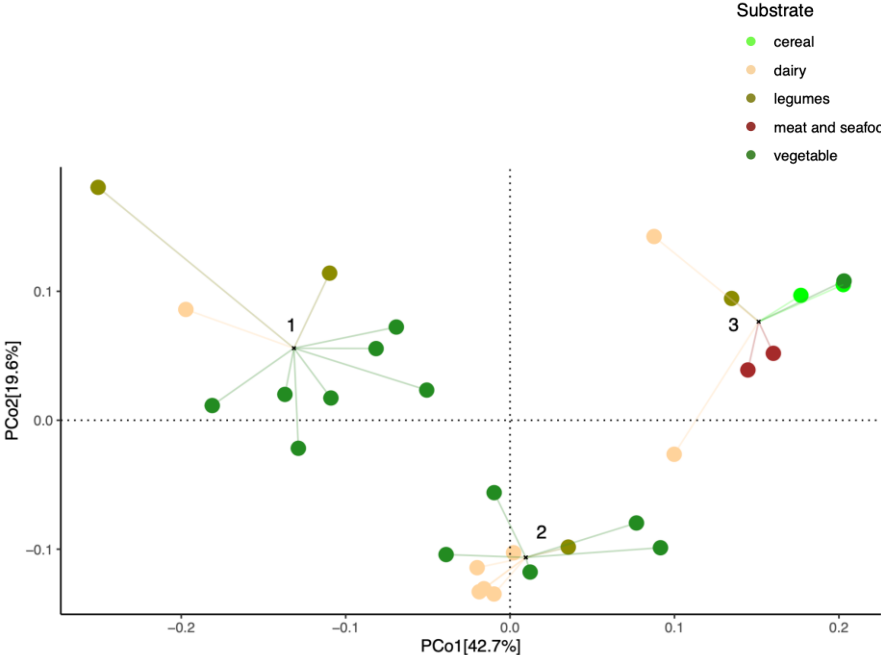
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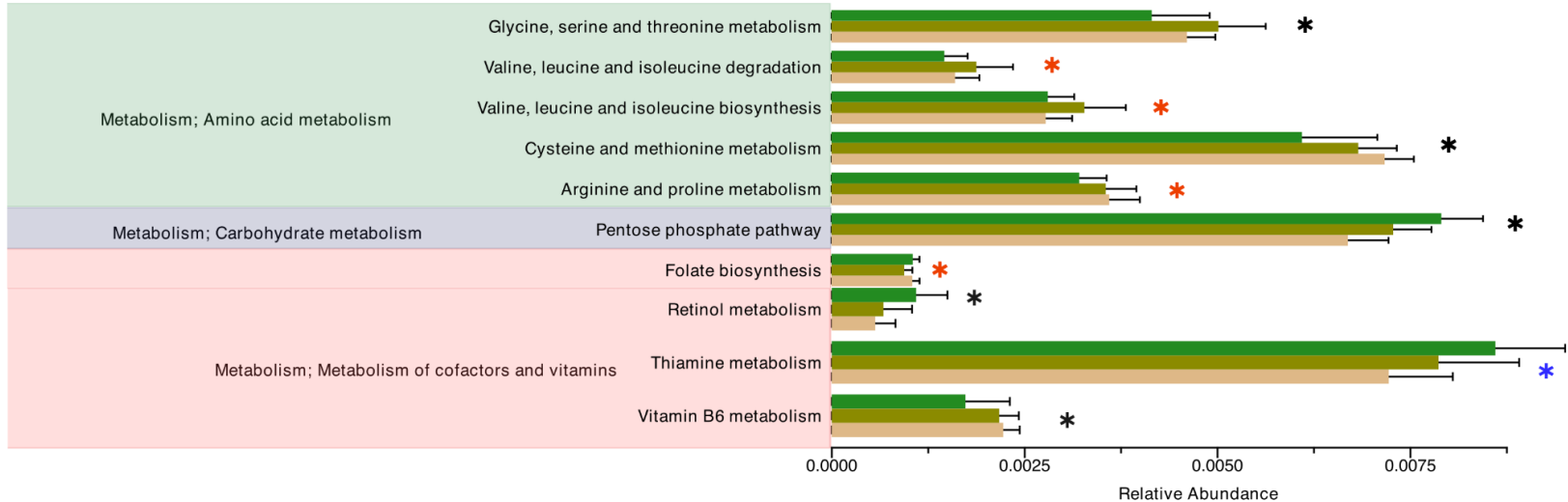
Substrate has the largest effect on the bacterial but not fungal community in traditional fermented foods



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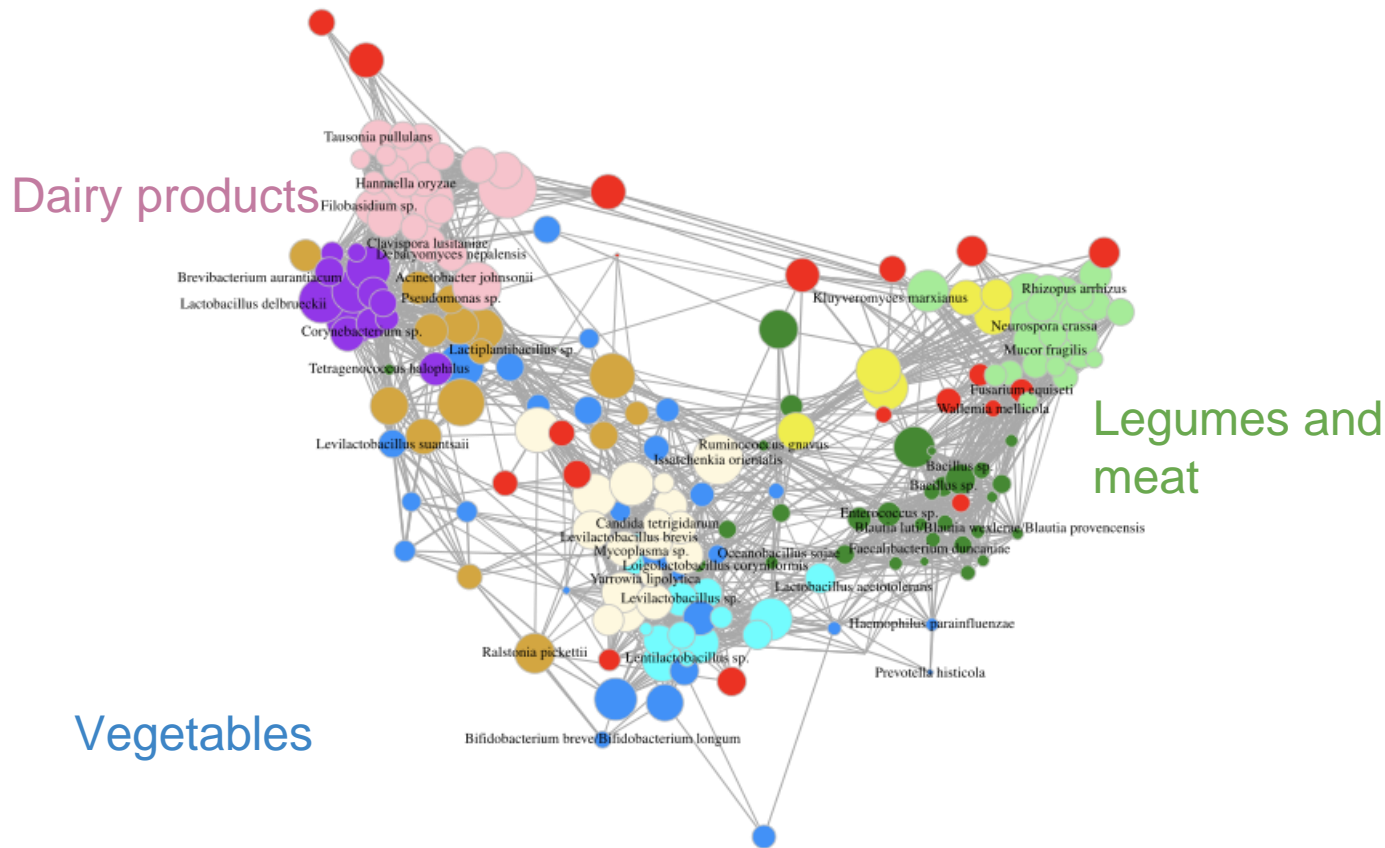


Predicted functions in traditional fermented foods vary by substrate



dairy
legumes, meat and seafood
plants(vegetables and cereal)

Co-occurrence analysis reveals substrate specific bacteria-bacteria and bacteria-fungi interactions



Conclusions

1. Traditional fermented foods are host to a diverse group of bacteria and fungi— many of their roles are not fully understood
1. Substrate plays a large role in determining the microbial communities and functional properties of fermented foods
1. Metagenomic sequencing of a large and diverse group of fermented foods coupled with culturing experiments will enable identification of specific microbes who can be utilized to prepare fermented foods with optimal flavor, design, and health benefits

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Arya Gautam is a research assistant at Sabitri Sciences, Kathmandu, Nepal. She graduated from New York University Abu Dhabi, UAE in 2023 in Bachelors of Science (BSc) majoring in Biology. Her research interest lies in investigating microbial communities in diverse ecosystems using both experimental and computational techniques. She is also passionate about science advocacy and outreach, and is engaged in initiatives to reinforce STEM education in various rural communities in Nepal. She hopes to contribute to strengthening community driven science in Nepal that integrates indigenous and local context and practices into scientific research.