

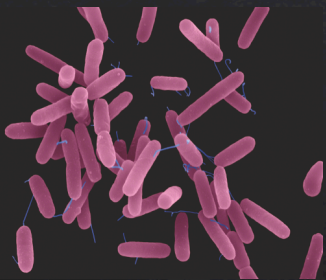
Chez Microbe

Bio 196-05

Kinsey Drake

Onion Pakoras with Raita

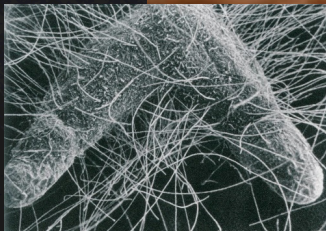
Phyllosphere



Pseudomonas aeruginosa

Chickpea Flour

Rhizosphere

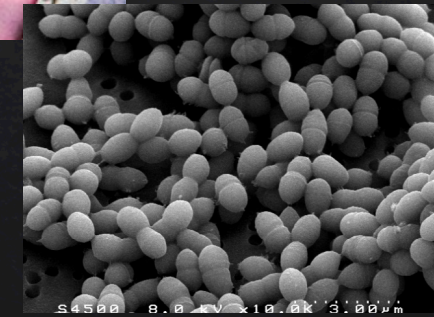


Arbuscular mycorrhizal fungi



Lactobacillus bulgaricus

Yogurt



Streptococcus thermophiles

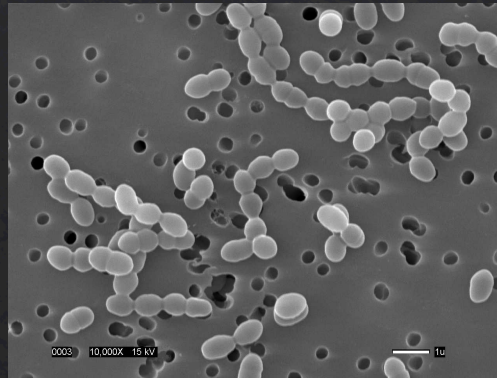
Masala Dosa



Urad dal and rice



Streptococcus faecali



Leuconostoc mesenteroides



Fermented batter



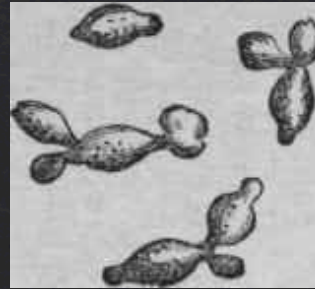
Affogato



Coffee fermentation



Lactobacillus brevis



Saccharomyces apiculatus



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Slide 2

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