

Pyrosequencing scrutiny of bacterial and fungal communities in two Sudanese sorghum-based fermented foods

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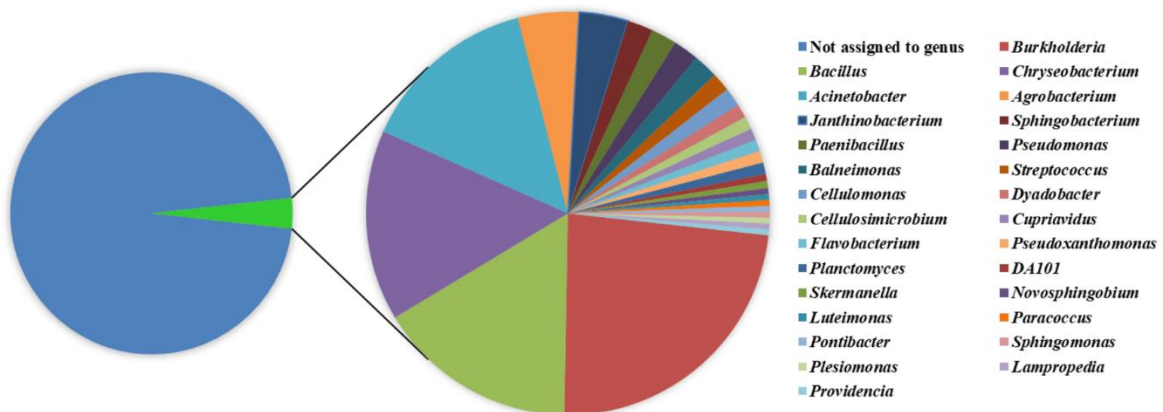
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A.



B.

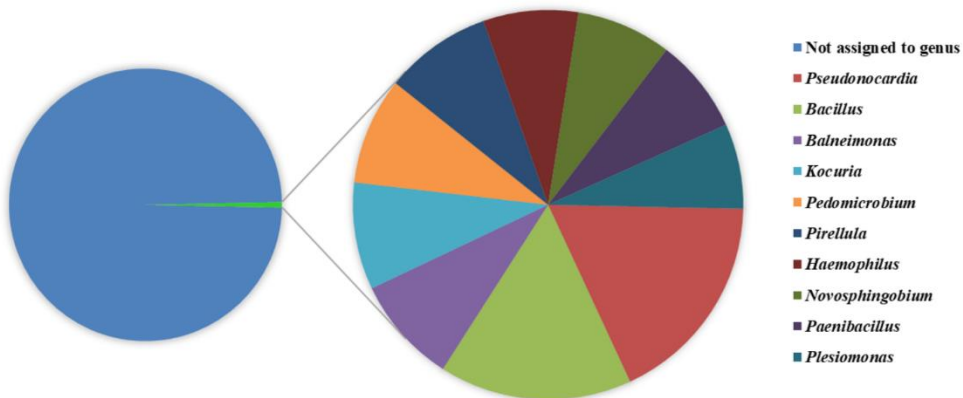


Fig. S1 Bacterial groups with relative prevalence < 0.03% in Kisra (A) and Hulumur (B) fermented doughs

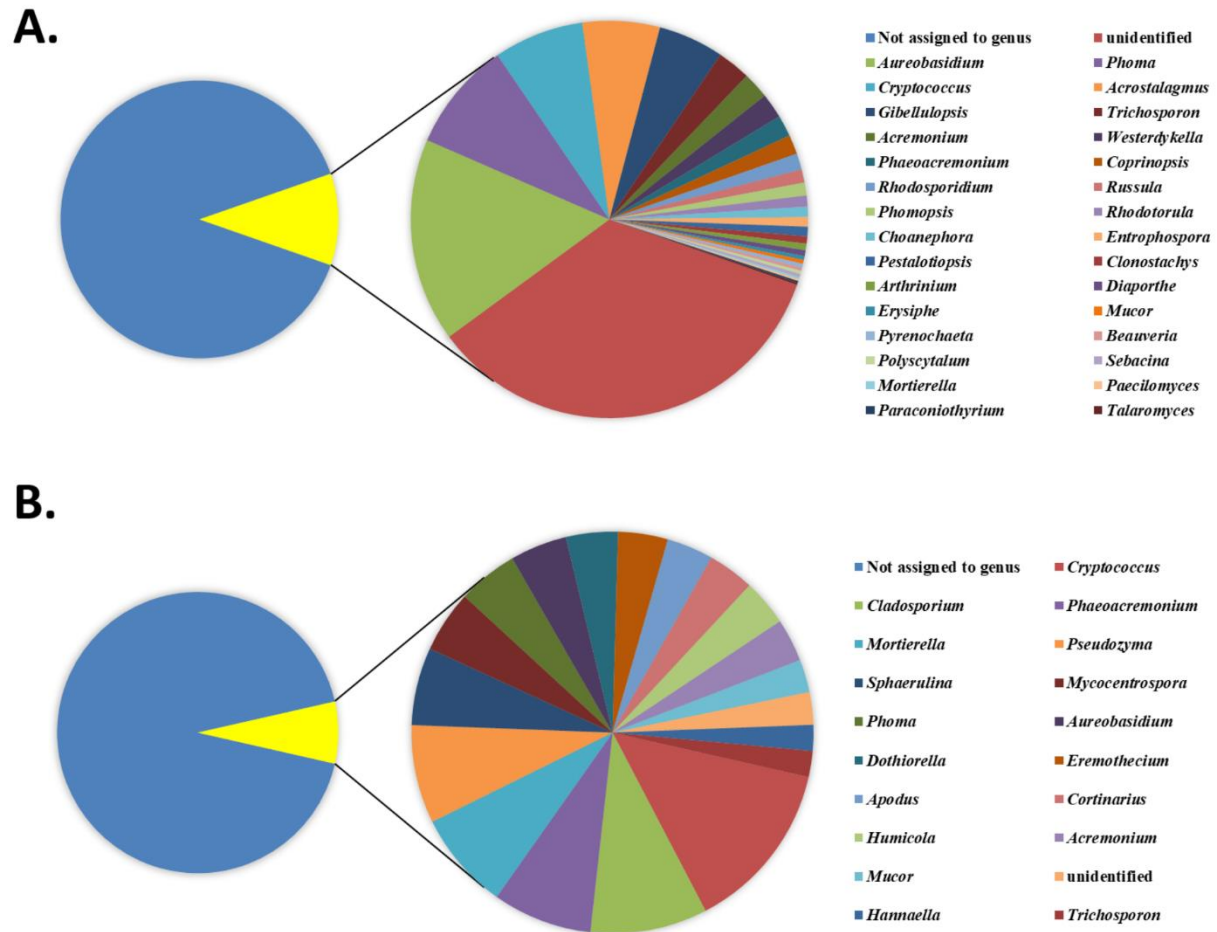


Fig. S2 Fungal groups with relative prevalence < 0.3% in Kisra (A) and Hulumur (B) fermented doughs