

Key to description of fermented foods / Colour code for main groups of fermentation organisms										18 Meats																									
1 White wine and cidre		2 Red and fruit wines		3 Light beer		4 Dark beer		5 Tubers and roots		6 Cereal beverages		7 Cereal porridges		8 Bread (wheat)		9 Bread (wheat and other)		10 Soy and beans		11 Condiments		12 Vegetable products		13 Dairy products		14 Acid/heat coagulated cheese		15 Rennet coagulated cheese		16 Surface ripened cheeses		17 Eggs and fish		18 Summer Sausage	
1 worldwide Federweisser (Suser, Burák) grapes S. cerevisiae 3.5-4.0 O. oeni n/a 2-8 d E: 4-10	2 worldwide Red Wine grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-10; L: <0.04	3 worldwide White wine grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-10; L: <0.04	4 worldwide Red Wine grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-10; L: <0.04	5 worldwide Champagne, Prosecco grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-12	6 worldwide Botrytised wine grapes S. cerevisiae 3.5-4.0 Botrytis cinerea n/a 1-10 y E: 8-12	7 worldwide White wine grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-10; L: <0.04	8 worldwide Red Wine grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-10; L: <0.04	9 worldwide Champagne, Prosecco grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-12	10 worldwide Botrytised wine grapes S. cerevisiae 3.5-4.0 Botrytis cinerea n/a 1-10 y E: 8-12	11 worldwide White wine grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-10; L: <0.04	12 worldwide Red Wine grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-10; L: <0.04	13 worldwide Champagne, Prosecco grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-12	14 worldwide Botrytised wine grapes S. cerevisiae 3.5-4.0 Botrytis cinerea n/a 1-10 y E: 8-12	15 worldwide White wine grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-10; L: <0.04	16 worldwide Red Wine grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-10; L: <0.04	17 worldwide Champagne, Prosecco grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-12	18 worldwide Botrytised wine grapes S. cerevisiae 3.5-4.0 Botrytis cinerea n/a 1-10 y E: 8-12	19 worldwide White wine grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-10; L: <0.04	20 worldwide Red Wine grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-10; L: <0.04	21 worldwide Champagne, Prosecco grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-12	22 worldwide Botrytised wine grapes S. cerevisiae 3.5-4.0 Botrytis cinerea n/a 1-10 y E: 8-12	23 worldwide White wine grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-10; L: <0.04	24 worldwide Red Wine grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-10; L: <0.04	25 worldwide Champagne, Prosecco grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-12	26 worldwide Botrytised wine grapes S. cerevisiae 3.5-4.0 Botrytis cinerea n/a 1-10 y E: 8-12	27 worldwide White wine grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-10; L: <0.04	28 worldwide Red Wine grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-10; L: <0.04	29 worldwide Champagne, Prosecco grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-12	30 worldwide Botrytised wine grapes S. cerevisiae 3.5-4.0 Botrytis cinerea n/a 1-10 y E: 8-12	31 worldwide White wine grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-10; L: <0.04	32 worldwide Red Wine grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-10; L: <0.04	33 worldwide Champagne, Prosecco grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-12	34 worldwide Botrytised wine grapes S. cerevisiae 3.5-4.0 Botrytis cinerea n/a 1-10 y E: 8-12	35 worldwide White wine grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-10; L: <0.04	36 worldwide Red Wine grapes S. cerevisiae 3.5-4.0 O. oeni n/a 1-5 y E: 8-10; L: <0.04

Key to Fermentation Organisms in Food

Lactic acid bacteria		Other Bacteria (Gram positive)		Gram-negative bacteria		Yeasts and Fungi	
Lactobacillaceae Paucilactobac.: Pu. Lactobacillus: L. Companilactobac.: C. Schleiferilactobac.: Sl. Latilactobacillus: Ls. Lactocaseibacillus: Lb. Liquonilactobac.: Lq. Pediococcus: Pc. Lactiplantibacillus: Lp.	Weissella, W. Oenococcus, O. Enterococcaceae Tetragenococcus T. Enterococcus E. Streptococcaceae Lactococcus Lc. Streptococcus Sc. Non-Starter LAB NSLAB	Bacillus Bc. Lentilactobacillus Lt. Brevibacterium Br. Propionibacterium Pr. Staphylococcus St. Kocuna Kc. Marinilactobacillus Mn. Alkalibacterium Ak.	Acetobacter Ac. Gluconacetobacter Gl. Plant-associated Enterobacteriaceae Erwinia spp. Enterobacter spp. Pantoea spp. Kosakonia spp., Ko.	Acetic Acid Bacteria Ac. Glucanacetobacter Gl. Plant-associated Enterobacteriaceae Erwinia spp. Enterobacter spp. Pantoea spp. Kosakonia spp., Ko.	Yeasts Blastobotrys Bt. Brettanomyces D. Issatchenkia I. Kluyveromyces K. Kazachstania Ks. Saccharomyces S.	Torulaspora To. Zygosaccharomyces Z. Mycelial fungi Aspergillus A. Geotrichum G. Monascus M. Penicillium P. Rhizopus R.	

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