| Food Name | Food Type | Fermentation | Type | Origin | Incubation Time | Medium | Microflora | Source |
|-----------|-----------|--------------|------|--------|-----------------|--------|------------|--------|
| kimchi   | vegetable (many kinds) | acid | Asia | 1 month | undergarments and pork | Lactic acid bacteria (LAB) | Em et al., 1986 |
| sauerkraut | vegetable (krauts) | acid | Europe | weeks to months | salted and packed in jars with brine | Enterobacteriacea, LAB, yeasts | Han et al., 1991, Kwon et al., 1971 |
| puffed (aged black tea) | vegetable (leaves) | acid | Asia | weeks to months | salted and packed in jars with brine | Aspergillus, Pantothium, Rhizopus, and Saccharomyces spp. | Wang et al., 2013, Li et al., 2013 |
| grape leaves | vegetable (leaves) | acid | Europe/Mediterranean East | weeks to months | sealed | LAB | |
| seni      | vegetable (leaves) | acid | India, Nepal | weeks | dried and packed in jars | LAB, yeasts, fungi | Voogt et al., 2013, Ruy and Giannini, 2008 |
| gari      | vegetable (leaves) | acid | East Asia | several days | grilled, placed in burlap sacks | Leucosporidium, LAB, yeasts | Caloglu et al., 1996 |
| gari      | vegetable (leaves) | acid | East Asia | several days | steamed, ground, placed in barrels | LAB, Phaffiomyces | Caloglu et al., 1996, Bieger and Young, 1953 |
| sonoran   | vegetable (leaves) | acid | Sonoran America | months | water fermentation | LAB | Wargon, 1979, Sorrenti et al., 2013 |
| nedi      | vegetable (leaves) | alkali | Japan | 1 day | steamed, water immersion | LAB | Rii and Sakamoto, 2005, Oda et al., 2013 |
| kimchee   | vegetable (leaves) | alkali | Korea | 1/3 day | sealed, boiled, wrapped | LAB, yeasts | Seo et al., 1990, Maeda et al., 1989 |
| sbi       | vegetable (leaves) | acid | India | 20 h | ground, mixed with water | Leucosporidium maritimum, yeasts | Bullard and Satelina, 1976 |
| tempuyog  | vegetable (leaves) | acid | Indonesia | 1 day | sealed, boiled, wrapped | Rhizopus sp., Bacillus | Nakashima et al., 1993, Endo and Ion, 2001 |
| soy sauce | vegetable (leaves) | alkali + acid | Asia | 1 year | sealed and boiled, then bottled | Aspergillus, LAB and yeasts | Yagi and Yano, 1974, Chai and Ling, 1999 |
| miso      | vegetable (leaves) | alkali | Southeast Asia | days to years | sealed, boiled, placed in layers | Leucosporidium mesenteroides, yeasts | Bullard and Satelina, 1976, Fleming and Cichewi, 2001 |
| kimchee   | vegetable (leaves) | alkali | Korea | 1 day | sealed, boiled, wrapped | LAB, yeasts and fungi | Arakawa et al., 2000 |
| dawadeewa | vegetable (leaves) | alkali | East Africa | days to years | boiled, ground, packed in pots | LAB, yeasts and fungi | Schirren and Wenslau, 1998, Schirren and Ron, 2014 |
| donagorai | vegetable (leaves) | alkali | East Africa | days to years | boiled, ground, packed in pots | LAB, yeasts and fungi | Ron, 2015 |
| meat      | meat       | alcohol | Asia, Europe | months to years | boiled, packed in jars | LAB, yeasts and fungi | Ron, 2015 |
| fish       | fish       | alcohol | Asia, Europe | weeks to months | boiled, packed in jars | LAB, yeasts and fungi | Ron, 2015 |
| kelp       | fish       | alcohol | Asia, Europe | 12-48 h | boiled, placed in sealed containers | LAB, Monosporium, Phialophora, fungi | Ron, 2015, Graham and Weeks, 2015 |
| ham       | meat       | alcohol | Asia, Europe | months to years | boiled, placed in sealed containers | LAB, Monosporium, yeasts, molds | Ron, 2015, Graham and Weeks, 2015 |
| jamon      | meat       | alcohol | North America | days | boiled, chopped, and sealed with fat | * | Ron, 2015, Graham and Weeks, 2015 |
| brie       | cheese     | acid | France | 5 days | ripened and aged | LAB, yeasts, molds | Ron, 2015, Graham and Weeks, 2015, Orskov et al., 2015 |
| cheddar   | cheese     | acid | England | weeks to months | aged, packed in jars | LAB, yeasts, molds | Ron, 2015, Graham and Weeks, 2015, Orskov et al., 2015 |
| cheese    | cheese     | acid | Europe, Central Asia, N. Africa | days to years | heat, stored, sealed | LAB, mesophilic bacteria, yeasts, molds | Ron, 2015, Graham and Weeks, 2015 |

* Unavailable information

Where possible, descriptions are based on non-commercial/industrialized methods. Location origin descriptions are more or less geographically specific depending on available information.
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