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TFA Presents: Global Fermentation: Today \u0026 Tomorrow (Lisa Moeller \u0026 Fred Breidt) von The Fermentation Association vor 1 Monat 1 Stunde, 14 Minuten 386 Aufrufe Companion Presentation: <https://bit.ly/3gyypq8> International , food , industry expert Lisa Moeller, in conversation with Fred Breidt, ...

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Sandor Katz: The Art of Fermentation: Science \u0026 Cooking Public Lecture Series 2017 von Harvard University vor 3 Jahren 1 Stunde, 6 Minuten 106.129 Aufrufe Enroll in Science \u0026 Cooking: From Haute Cuisine to Soft Matter Science from HarvardX at [https://www.edx.org/course/science-co-](https://www.edx.org/course/science-co-4)

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[Ginger Bug - The Happy Pear - Fermented Gingerade](#)

Ginger Bug - The Happy Pear - Fermented Gingerade von The Happy Pear vor 5 Jahren 8 Minuten, 7 Sekunden 302.016 Aufrufe Here's part one of our , fermentation , series. We're teaming up with the amazing April Danann to make a delicious Ginger Bug and ...

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The REAL Reason Apple Cider Vinegar Works for Losing Weight - MUST WATCH! von Dr. Eric Berg DC vor 5 Jahren 12 Minuten, 39 Sekunden 12.271.028 Aufrufe Talk to a Dr. Berg Keto Consultant today and get the help you need on your journey. Call 1-540-299-1556 with your questions ...

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TFA Presents: The New Taxonomy of Lactobacillus (Michael Gänzle, PhD \u0026 Ben Wolfe, PhD) von The Fermentation Association vor 3 Monaten 57 Minuten 228 Aufrufe Companion presentation: <http://bit.ly/34mPNpK>. For Ben Wolfe's highly informative chat sidebar, click \"Show More\" below.

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