

**Scientific publications.**  
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**Traditional fermented foods to promote food and nutrition security.**

["Nutritional Composition and Microbial Communities of Two Non-alcoholic Traditional Fermented Beverages From Zambia: A Study of Mabisi and Munkoyo"](#) By Chileshe J, van den Heuvel J, Handema R, Zwaan BJ, Talsma EF, Schoustra S. (PubMed PMID, June 2020)

["How processing methods affect the microbial community composition in a cereal-based fermented beverage"](#) By Phiri S, Schoustra SE, van den Heuvel J, Smid EJ, Shindano J, Linnemann AR (Elsevier ScienceDirect, June 2020)

["Potential contribution of cereal and milk based fermented foods to dietary nutrient intake of 1-5 years old children in Central province in Zambia"](#) By Chileshe J, Talsma EF, Schoustra SE, Borgonjen-van den Berg KJ, Handema R, Zwaan BJ, et al. (PLOS ONE, May 2020)

["Fermented cereal-based Munkoyo beverage: Processing practices, microbial diversity and aroma compounds"](#) By Phiri S, Schoustra SE, van den Heuvel J, Smid EJ, Shindano J, Linnemann A. (PLOS ONE, October 2019)

["Bacterial community dynamics in lait caillé, a traditional product of spontaneous fermentation from Senegal"](#) By Groenenboom AE, Parker ME, de Vries A, de Groot S, Zobrist S, Mansen K, et al. (PLOS ONE, May 2019)

["Robust sampling and preservation of DNA for microbial community profiling in field experiments"](#) By Groenenboom AE, Smid EJ, Schoustra SE (BMC Research Notes, March 2019)

["The art of mabisi production: A traditional fermented milk"](#) By Moonga HB, Schoustra SE, Linnemann AR, Kuntashula E, Shindano J, Smid EJ (PLOS ONE, March 2019)

["Ecology dictates evolution? About the importance of genetic and ecological constraints in adaptation"](#) By de Vos MGJ, Schoustra SE, de Visser JAGM (Wageningen UR, July 2018)

["Microbial Community Structure of Three Traditional Zambian Fermented Products: Mabisi, Chibwantu and Munkoyo"](#) By Sijmen E. Schoustra, Chitundu Kasase, Cristian Toarta, Rees Kassen, Alexandre J. Poulain (PLOS ONE, May 2013)