Table 1

**Composition of Kombucha latest culture medium**

|  |  |  |
| --- | --- | --- |
| **Tea,**  **%** | **Sucrose,**  **%** | **ref** |
| 0.5 | 5 | (Bhattacharya et al., 2016) |
| ? | 10 | (Chakravorty et al., 2016) |
| 0.5 | 14 | (Hopfe et al., 2017) |
| 1.2 | 3 | (Podolich et al., 2017) |
| 0.1 | 10 | (Nguyen et al., 2015) |
| 0.15 | 3 | Javier, 2017  100g te/65000mL  2000g sugar/65000mL |
|  |  |  |
|  |  |  |

%, final composition of grams per 100 mL of distilled water. The tea (black or greeen) are boiled during 5 min in distilled water. Sucrose is added and filter sterilized (0.22µm) (Podolich et al., 2017). Autoclaving is to be avoided because tea components flocullate.

Javier’s procedure:

%, final composition of grams per 100 mL of distilled water. The tea (green) is boiled during **10 min** in distilled water. Sucrose is added ~~and filter sterilized (0.22µm) (Podolich et al., 2017).~~ Autoclaving is to be avoided because tea components flocullate.

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