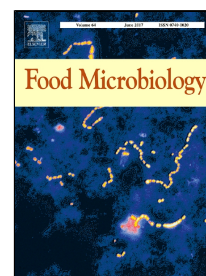


# Accepted Manuscript



Microbiological, biochemical, and functional aspects of sugary kefir fermentation -  
A review

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### Highlights

Survey on microbial composition and kinetics of sugary kefir fermentation.

Manufacturing, safety, and bioactivities of sugary kefir beverage are reviewed.

Update of non-dairy kefir beverages in the word.

Alternatives sources of non-dairy, probiotic products are proposed.

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