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# **Insights into the microbial diversity and community dynamics of Chinese traditional fermented foods from using high-throughput sequencing approaches**

**Key words:** Chinese traditional fermented foods, Microbiota, High throughput sequencing

# Summary

This review mainly focused on the roles of high throughput sequencing (HTS) methods played in food fermentation and the application of HTS to the investigation of microbiota in Chinese traditional fermented foods including:

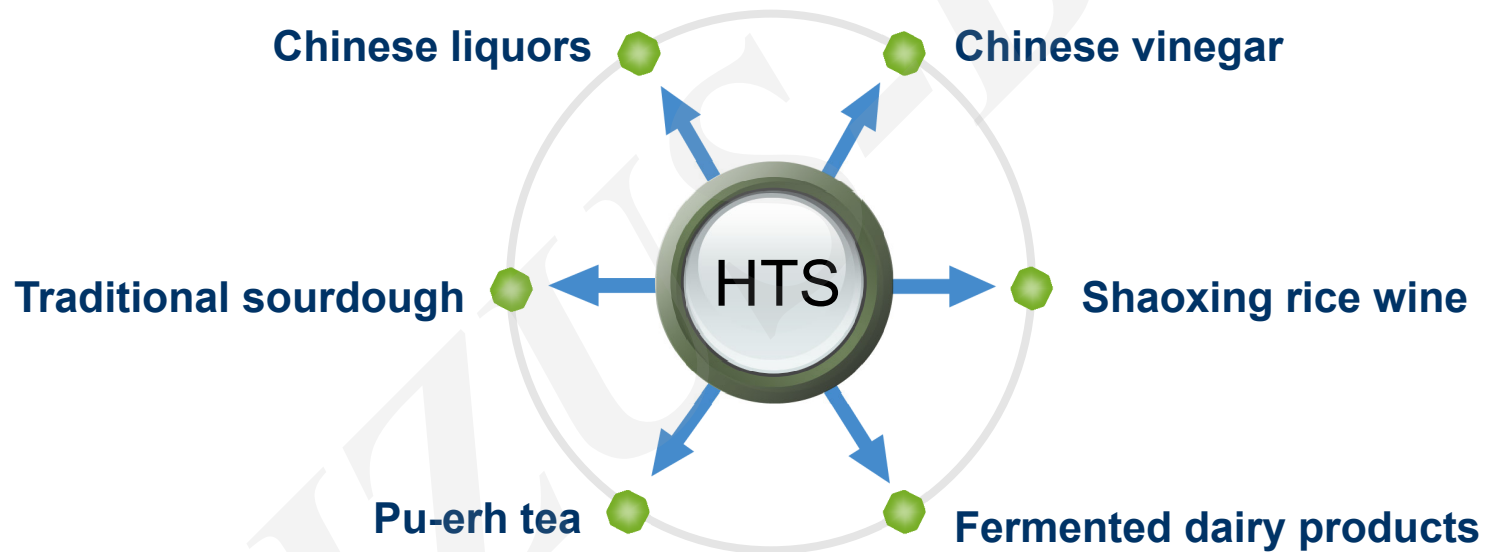


- Chinese liquors
- Traditional sourdough
- Pu-erh tea
- Chinese vinegar
- Shaoxing rice wine
- Fermented dairy products



# *Innovation points*

- **Introduction** of the HTS and its advantages in analysis of environmental microbiota.



- **Summary** of the roles of HTS played in food fermentation.
- **Emphasis** of the biodiversity and dynamics of microbial composition in typical Chinese traditional fermented foods .