



Changing the taste of purple radish cress through microbial inoculation

Institute of Biology Leiden, Above-Belowground Interactions group 3rd floor

Have you ever wondered why wine from different locations tastes differently? This might be due to the local microbiome! But how?

A part of my PhD looks into the influence of microbes on the taste and chemical composition of purple radish cress, which sadly is not wine but it grows a bit quicker than grapes and still has lots of flavour.

You will be creating community cultures (basically microbiomes in a flask), and adding them to cultivation systems of purple radish cress. After monitoring and letting them grow for a while, you will do chemical analyses and try to re-isolate the microbes.

Do you want to learn more about this topic? Contact me!



Level: bachelor or master

Starting date: November-December, February also possible

Skills to learn:



creating community cultures



microbial inoculation



chemical analyses



Get in touch

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Soils2Guts project

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