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D16SC Recipe 3 for *Blautia coccoides* JCM 1395

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Protocol status: Working

We use this protocol and it's working

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Abstract

This recipe was generated by our Deep16SCulture AI framework for *Blautia coccooides* JCM 1395.

Materials

- Cellobiose: 1000 mg
- D-Glucose: 4000 mg
- Ground beef: 500,000 mg
- L-Cysteine HCl: 500 mg
- NaHCO₃: 400 mg (added)

Before start

- Added: Sodium bicarbonate (400 mg).
- Optional: Starch, maltose.
- Notes: Cellobiose is preferred for fermentation.

