

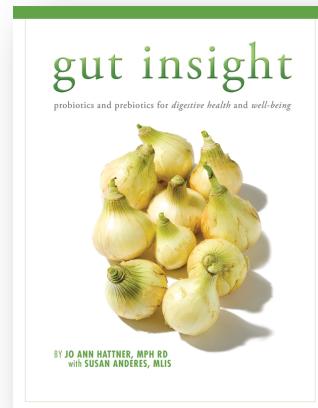
# Gut Health

## A Maze Of Mysteries

### Food, Flora, and Fermentation

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