

CENTER FOR FOOD SAFETY & APPLIED NUTRITION

Segal's Law and the perils of foodborne pathogen detection within the American Gut Project

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Citizen science and pathogen detection



FDA

WHO WE ARE THE SCIENCE NEWS CONTACT FAQS BLOG

HOW IT WORKS

americangut.org/how-it-works/



Now that you are a microbiome expert and know why the American Gut Project is important for discovering new information about our microbiome, we hope you'll be inspired to get involved. Here's how:

Once you make a contribution on Fundrazr, you'll receive your sample kit in the mail. Your sample kit will contain everything you need to collect your sample and mail it back to us. Check out this video to see how to participate in the project from start (contributing for your kit on Fundrazr) to finish (mailing your kit in).

There are some important steps to follow before you collect your sample

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- First, you need to register your kit.
- Once you have done that, you'll have to select your sample type-human, pet, or environmental.
- If you choose a human sample, you'll digitally sign our consent form and take a diet and lifestyle survey. Then-you're ready to collect your sample!

With all of the possibilities, you might be wondering which body site you should sample, and how to sample your chosen site. The series of videos below (available on Vimeo from Shelley Schlender) shows you how to decide which body site to sample and how to collect your

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- But wanted to validate/double check their results first
- Decided to see how often different classification methods agreed (1,652 samples/48,312,131 reads)

Results:



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- Methods differ particularly in whether they classify a read.
- Important implications for identifying microbes associated with diseases/lifestyles (e.g., 16S rRNA and metagenome-wide association studies)

Results: not an issue of parameter settings





Segal's law: a person with one watch (method) always knows what time it is; a person with two watches (methods) is never sure.





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