

Compendium of Actinobacteria from Dr. Joachim M. Wink
University of Braunschweig

| | | |
|-------------|----------------------------|---|
| Strain | | DSM 26651 |
| Genus | | <i>Leucobacter</i> |
| Species | | <i>celer</i> |
| Status | | |
| Risk group | | L1 |
| Type strain | | JCM 16465, KACC 14220, NAL101 |
| Reference | | |
| Author | | Shin, N. R., Kim, M. S., Jung, M. J., Roh, S. W., Nam, Y. D., Park, E. J., Bae, J. W. |
| Title | | <i>Leucobacter celer</i> sp. nov., isolated from Korean fermented seafood. |
| Journal | | <i>Int J Syst Evol Microbiol</i> |
| Volume | | 61 (Pt 10) |
| Page | | 2353-2357 |
| Year | | 2011 |
| Morphology | | |
| Agar | ISP 2 - growth/G | good |
| Agar | ISP 2 - colony color/R | oyster white (1013) |
| Agar | ISP 2 - aerial mycelium/A | none |
| Agar | ISP 2 - soluble pigment/S | none |
| Agar | ISP 3 - G | none |
| Agar | ISP 3 - R | none |
| Agar | ISP 3 - A | none |
| Agar | ISP 3 - S | none |
| Agar | ISP 4 - G | decreased |
| Agar | ISP 4 - R | light ivory (1015) |
| Agar | ISP 4 - A | none |
| Agar | ISP 4 - S | none |
| Agar | ISP 5 - G | decreased |
| Agar | ISP 5 - R | oyster white (1013) |
| Agar | ISP 5 - A | none |
| Agar | ISP 5 - S | none |
| Agar | ISP 6 - G | good |
| Agar | ISP 6 - R | light ivory (1015) |
| Agar | ISP 6 - A | none |
| Agar | ISP 6 - S | none |
| Agar | ISP 7 - G | decreased |
| Agar | ISP 7 - R | light ivory (1015) |
| Agar | ISP 7 - A | none |
| Agar | ISP 7 - S | none |
| Agar | suter with tyrosine - G | good |
| Agar | suter with tyrosine - R | light ivory (1015) |
| Agar | suter with tyrosine - A | none |
| Agar | suter with tyrosine - S | light ivory (1015) |
| Agar | suter without tyrosine - G | good |

Compendium of Actinobacteria from Dr. Joachim M. Wink
University of Braunschweig

| | | |
|---------------------------|--------------------------------|--------------------|
| Agar | suter without tyrosine - R | light ivory (1015) |
| Agar | suter without tyrosine - A | none |
| Agar | suter without tyrosine - S | none |
| | Sporechains/Sporangia | |
| Physiology | | |
| Melanin | | - |
| pH | range | |
| pH | optimum | |
| temperature | range | |
| temperature | optimum | |
| sodium chloride tolerance | | 7,5% |
| lysozyme tolerance | | |
| use of carbohydrates | glucose | + |
| use of carbohydrates | arabinose | + |
| use of carbohydrates | sucrose | + |
| use of carbohydrates | xylose | + |
| use of carbohydrates | inositol | + |
| use of carbohydrates | mannose | + |
| use of carbohydrates | fructose | + |
| use of carbohydrates | rhamnose | + |
| use of carbohydrates | raffinose | + |
| use of carbohydrates | cellulose | - |
| Api zym | Phosphatase alcaline | 1 |
| Api zym | Esterase (C4) | 3 |
| Api zym | Esterase Lipase (C8) | 3 |
| Api zym | Lipase (C14) | 1 |
| Api zym | Leucin arylamidase | 5 |
| Api zym | Valine arylamidase | 2 |
| Api zym | Cystine arylamidase | 2 |
| Api zym | Trypsin | 1 |
| Api zym | Chymotrypsin | 0 |
| Api zym | Phosphatase acid | 1 |
| Api zym | Naphtol-AS-BI-phosphohydrolase | 1 |
| Api zym | alpha galactosidase | 0 |
| Api zym | beta galactosidase | 0 |
| Api zym | beta glucuronidase | 0 |
| Api zym | alpha glucosidase | 0 |
| Api zym | beta GLUCOSIDASE | 0 |
| Api zym | N-acetyl-beta-glucosaminidase | 0 |
| Api zym | alpha mannosidase | 0 |
| Api zym | alpha fucosidase | 0 |
| Api coryne | nitrate reduction | - |
| Api coryne | Pyraziamidase | - |
| Api coryne | Pyrrolidonyl arylamidase | - |

| | | |
|---------------|-------------------------------|---|
| Api coryne | Alkaline phosphatase | - |
| Api coryne | beta glucuronidase | - |
| Api coryne | beta galactosidase | - |
| Api coryne | alpha glucosidase | - |
| Api coryne | N-acetyl -beta glucoseamidase | - |
| Api coryne | Esculin (beta glucosidase) | - |
| Api coryne | Urease | + |
| Api coryne | Gelatine(hydrolysis) | - |
| Api coryne | Glucose fermentation | - |
| Api coryne | Ribose fermentation | - |
| Api coryne | Xylose fermentation | - |
| Api coryne | Mannitol fermentation | - |
| Api coryne | Maltose fermentation | - |
| Api coryne | Lactose fermentation | - |
| Api coryne | Sucrose fermentation | - |
| Api coryne | Glycogen fermentation | - |
| Metabolites | | |
| Antimicrobial | Staphylococcus aureus | |
| Antimicrobial | Escherichia coli | |
| Antimicrobial | Micrococcus luteus | |
| Antimicrobial | Pseudomonas aeruginosa | |
| Antimicrobial | Streptomyces murinus | |
| Antimicrobial | Bacillus subtilis | |
| Antimicrobial | Candida albicans | |
| Antimicrobial | Saccharomyces cerevisiae | |
| Antimicrobial | Aspergillus niger | |

Apicoryne



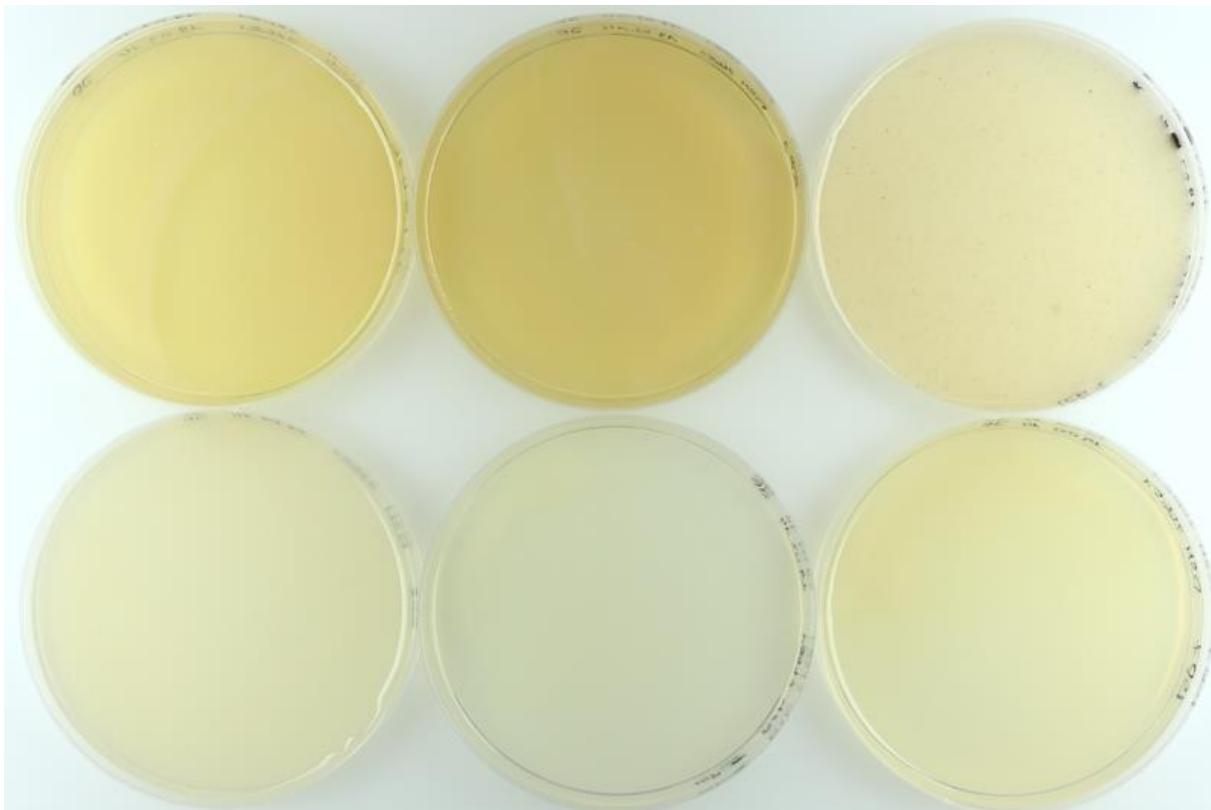
Abbildung 1: Apicoryne-Teststreifen mit Keim DSM 26651.

Apizym

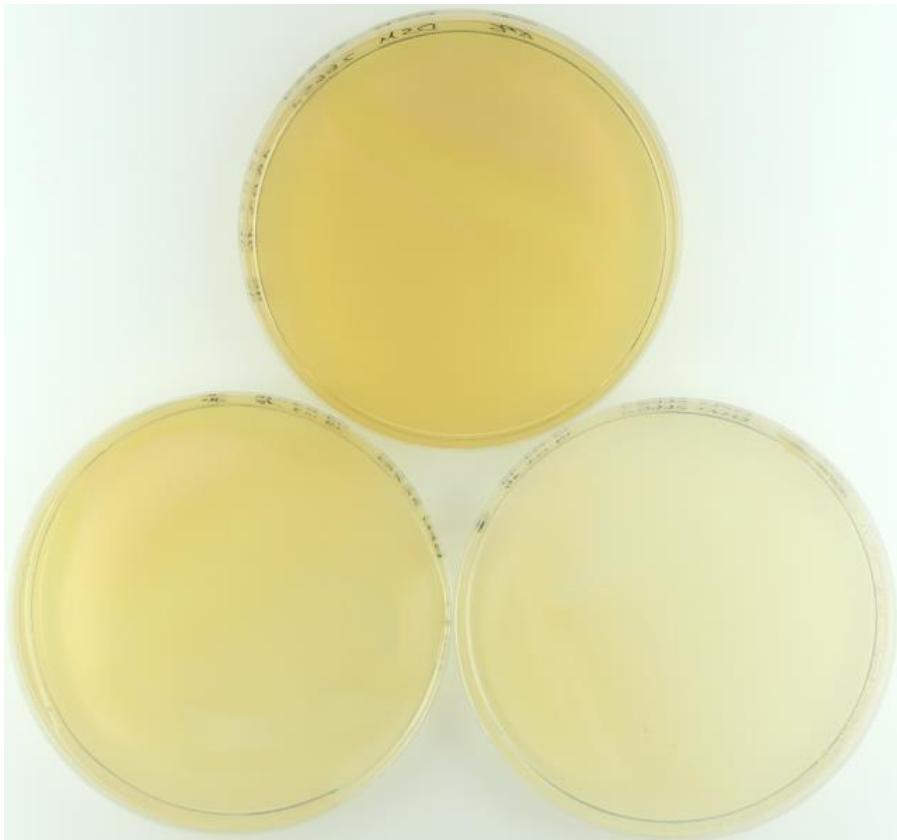


Abbildung 2: Apizym-Teststreifen mit Keim DSM 26651.

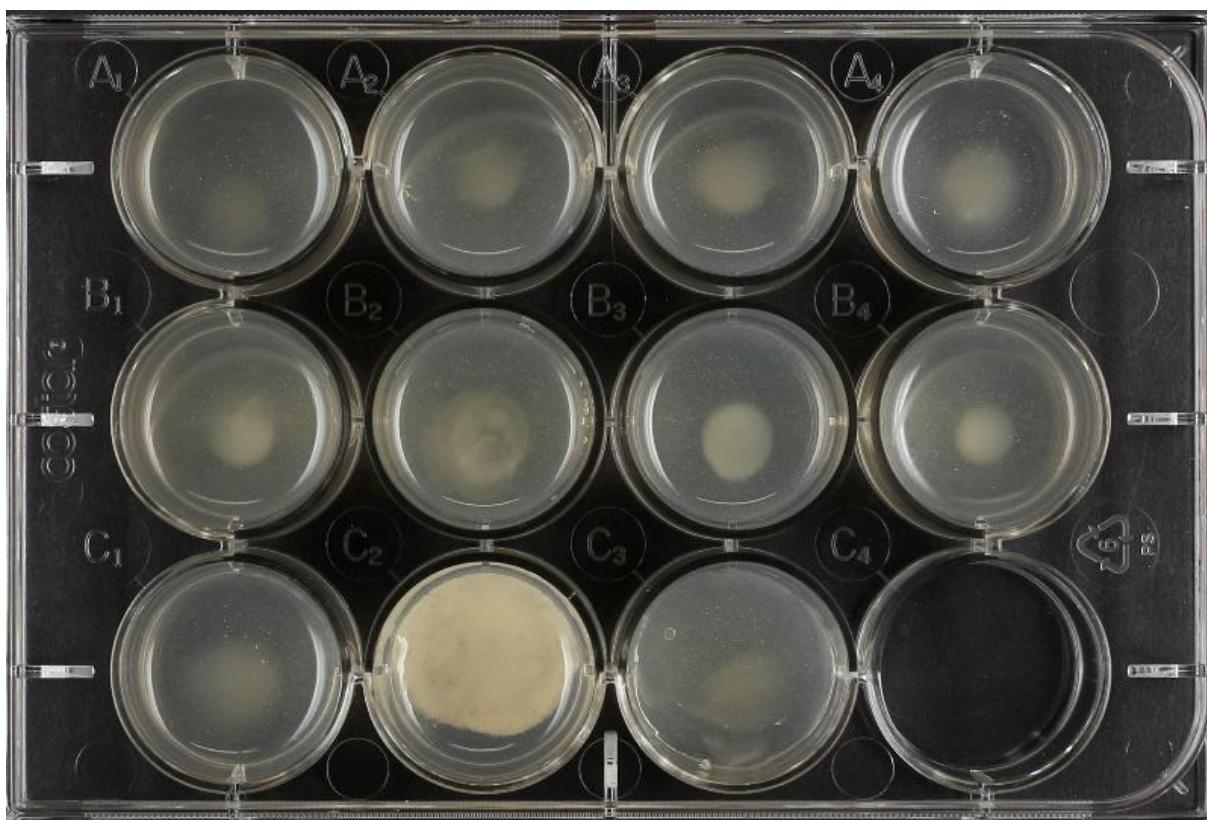
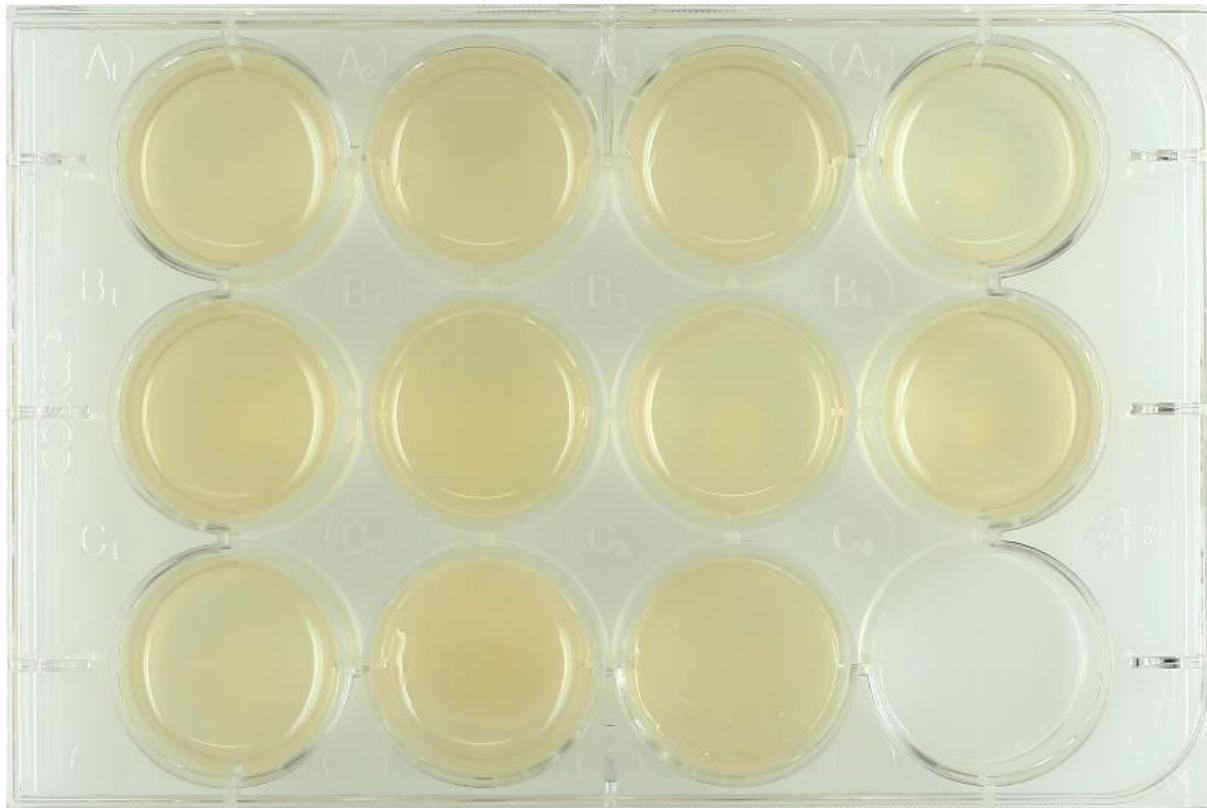
Plates (92, ISP2, ISP3, ISP4, ISP5, ISP7)



(ISP6, SSM+T, SSM-T)



Carbon utilization test (from top left to bottom right: glucose, arabinose, sucrose, xylose, inositol, mannose, fructose, rhamnose, raffinose, cellulose)



Sodium chloride tolerance test (from top left to bottom right: 0%, 2,5%, 5%, 7,5%, 10%)

