

Compendium of Actinobacteria from Dr. Joachim M. Wink
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Strain		DSM 42063
Genus		<i>Streptomyces</i>
Species		<i>cocklensis</i>
Status		
Risk group		L1
Type strain		BK 168, KACC 20908, NCIMB 14704
Reference		
Author		Kim, B. Y., Zucchi, T. D., Fiedler, H. P., Goodfellow, M.
Title		<i>Streptomyces cocklensis</i> sp. nov., a dioxamycin-producing actinomycete.
Journal		<i>Int J Syst Evol Microbiol</i>
Volume		62 (Pt 2)
Page		279-283
Year		2012
Author		/
Title		Notification that new names and new combinations have appeared in volume 62, part 2, of the IJSEM.
Journal		<i>Int J Syst Evol Microbiol</i>
Volume		62 (Pt 5)
Page		1020
Year		2012
Morphology		
Agar	ISP 2 - growth/G	good
Agar	ISP 2 - colony color/R	grey beige (1019)
Agar	ISP 2 - aerial mycelium/A	none
Agar	ISP 2 - soluble pigment/S	sand yellow (1002)
Agar	ISP 3 - G	good
Agar	ISP 3 - R	grey beige (1019)
Agar	ISP 3 - A	none
Agar	ISP 3 - S	clay brown (8003)
Agar	ISP 4 - G	sparse
Agar	ISP 4 - R	n. d.
Agar	ISP 4 - A	none
Agar	ISP 4 - S	none
Agar	ISP 5 - G	good
Agar	ISP 5 - R	pale brown (8025)
Agar	ISP 5 - A	none
Agar	ISP 5 - S	ocher brown (8001)
Agar	ISP 6 - G	decreased
Agar	ISP 6 - R	colorless
Agar	ISP 6 - A	none
Agar	ISP 6 - S	none
Agar	ISP 7 - G	good
Agar	ISP 7 - R	fawn brown (8007)

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Agar	ISP 7 - A	none
Agar	ISP 7 - S	brown beige (1011)
Agar	suter with tyrosine - G	decreased
Agar	suter with tyrosine - R	pale brown (8025)
Agar	suter with tyrosine - A	none
Agar	suter with tyrosine - S	beige (1001)
Agar	suter without tyrosine - G	decreased
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		0%
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 alkaline	4
Api zym	Esterase (C4)	2
Api zym	Esterase Lipase (C8)	2
Api zym	Lipase (C14)	0
Api zym	Leucin arylamidase	5
Api zym	Valine arylamidase	1
Api zym	Cystine arylamidase	0
Api zym	Trypsin	0
Api zym	Chymotrypsin	0
Api zym	Phosphatase acid	4
Api zym	Naphtol-AS-BI-phosphohydrolase	5
Api zym	alpha galactosidase	3
Api zym	beta galactosidase	5
Api zym	beta glucuronidase	0
Api zym	alpha glucosidase	5

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Api zym	beta GLUCOSIDASE	3
Api zym	N-acetyl-beta-glucoseamidase	5
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



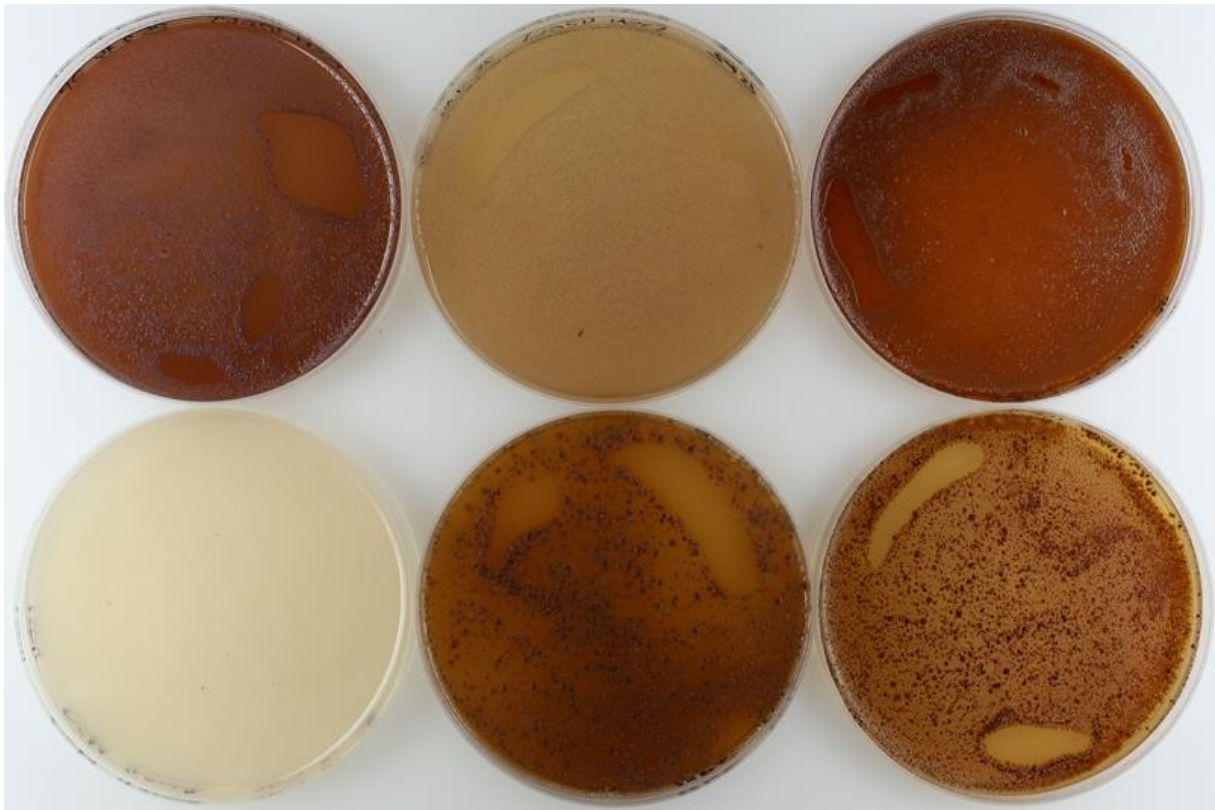
Abbildung 1: Apicoryne-Teststreifen mit Keim DSM42063.

Apizym

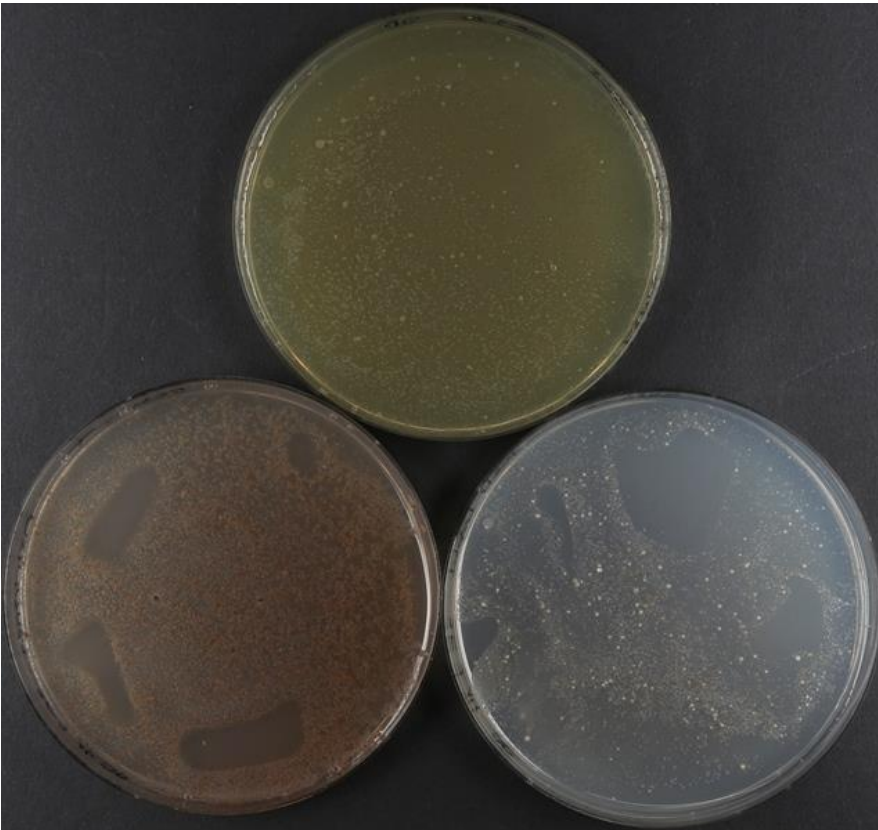
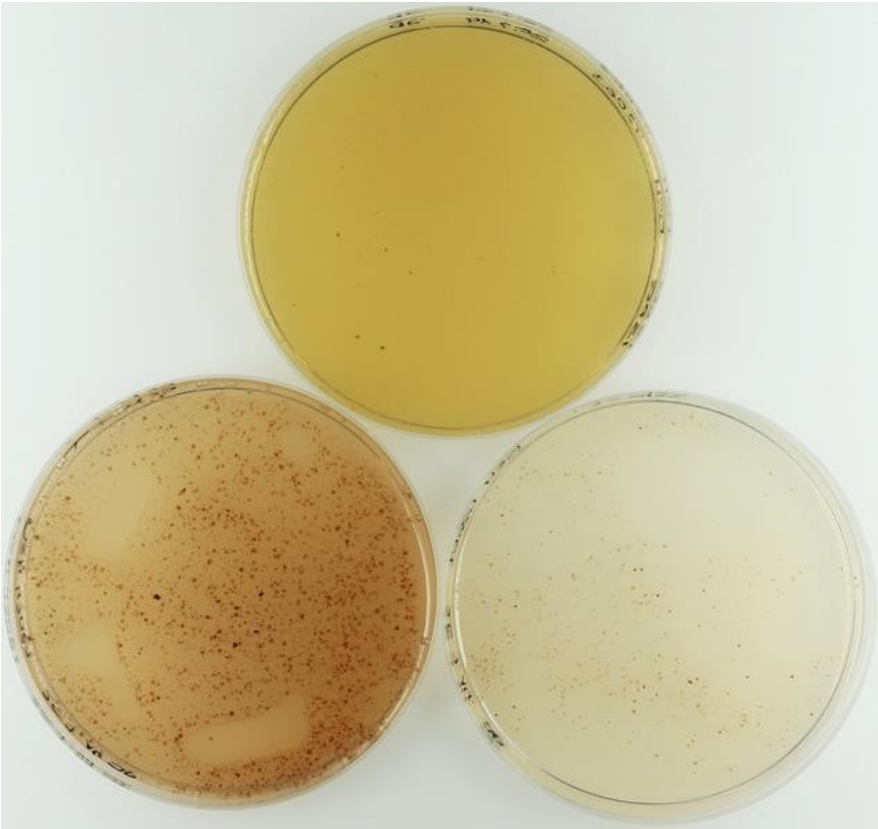


Abbildung 2: Apizym-Teststreifen mit Keim DSM42063.

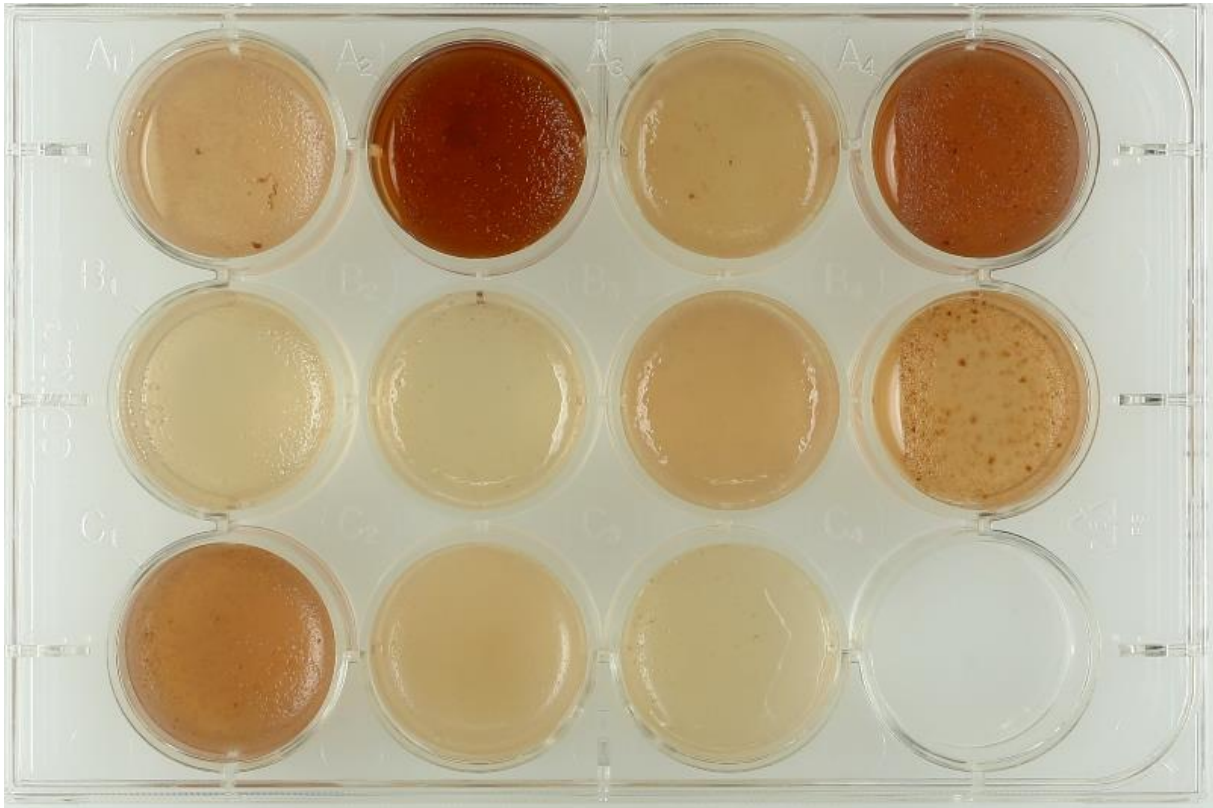
Plates (65, ISP2, ISP3, ISP4, ISP5, ISP7)



(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%)

