

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

Strain		DSM 45135
Genus		<i>Nocardia</i>
Species		<i>blacklockiae</i>
Status		
Risk group		L2 (provisional classification by DSMZ)
Type strain		ATCC 700035, DSM 45135
Reference		
Author		Conville, P. S., Brown, J. M., Steigerwalt, A. G., Brown-Elliott, B. A., Witebsky, F. G.
Title		<i>Nocardia wallacei</i> sp. nov. and <i>Nocardia blacklockiae</i> sp. nov., human pathogens and members of the <i>Nocardia transvalensis</i>
Journal		<i>J Clin Microbiol</i>
Volume		46 (4)
Page		1178-1184
Year		2008
Morphology		
Agar	ISP 2 - growth/G	good
Agar	ISP 2 - colony color/R	daffodil yellow (1007)
Agar	ISP 2 - aerial mycelium/A	cream (9001)
Agar	ISP 2 - soluble pigment/S	none
Agar	ISP 3 - G	sparse
Agar	ISP 3 - R	daffodil yellow (1007)
Agar	ISP 3 - A	none
Agar	ISP 3 - S	none
Agar	ISP 4 - G	sparse
Agar	ISP 4 - R	daffodil yellow (1007)
Agar	ISP 4 - A	none
Agar	ISP 4 - S	none
Agar	ISP 5 - G	good
Agar	ISP 5 - R	pastel orange (2003)
Agar	ISP 5 - A	none
Agar	ISP 5 - S	none
Agar	ISP 6 - G	sparse
Agar	ISP 6 - R	daffodil yellow (1007)
Agar	ISP 6 - A	cream (9001)
Agar	ISP 6 - S	none
Agar	ISP 7 - G	good
Agar	ISP 7 - R	dahlia yellow (1033)
Agar	ISP 7 - A	light ivory (1015)
Agar	ISP 7 - S	none
Agar	suter with tyrosine - G	good
Agar	suter with tyrosine - R	maize yellow (1006)

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Agar	suter with tyrosine - A	beige (1001)
Agar	suter with tyrosine - S	none
Agar	suter without tyrosine - G	good
Agar	suter without tyrosine - R	maize yellow (1006)
Agar	suter without tyrosine - A	cream (9001)
Agar	suter without tyrosine - S	none
	Sporechains/Sporangia	
Physiology		
Melanin		- - - -
pH	range	
pH	optimum	
temperature	range	
temperature	optimum	
sodium chloride tolerance		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 alkaline	5
Api zym	Esterase (C4)	2
Api zym	Esterase Lipase (C8)	0
Api zym	Lipase (C14)	0
Api zym	Leucin arylamidase	2
Api zym	Valine arylamidase	0
Api zym	Cystine arylamidase	0
Api zym	Trypsin	0
Api zym	Chymotrypsin	0
Api zym	Phosphatase acid	5
Api zym	Naphtol-AS-BI-phosphohydrolase	3
Api zym	alpha galactosidase	0
Api zym	beta galactosidase	1
Api zym	beta glucuronidase	0
Api zym	alpha glucosidase	4
Api zym	beta GLUCOSIDASE	2
Api zym	N-acetyl-beta-glucoseamidase	0
Api zym	alpha mannosidase	0
Api zym	alpha fucosidase	0

Api coryne	nitrate reduction	-
Api coryne	Pyrazinamidase	-
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

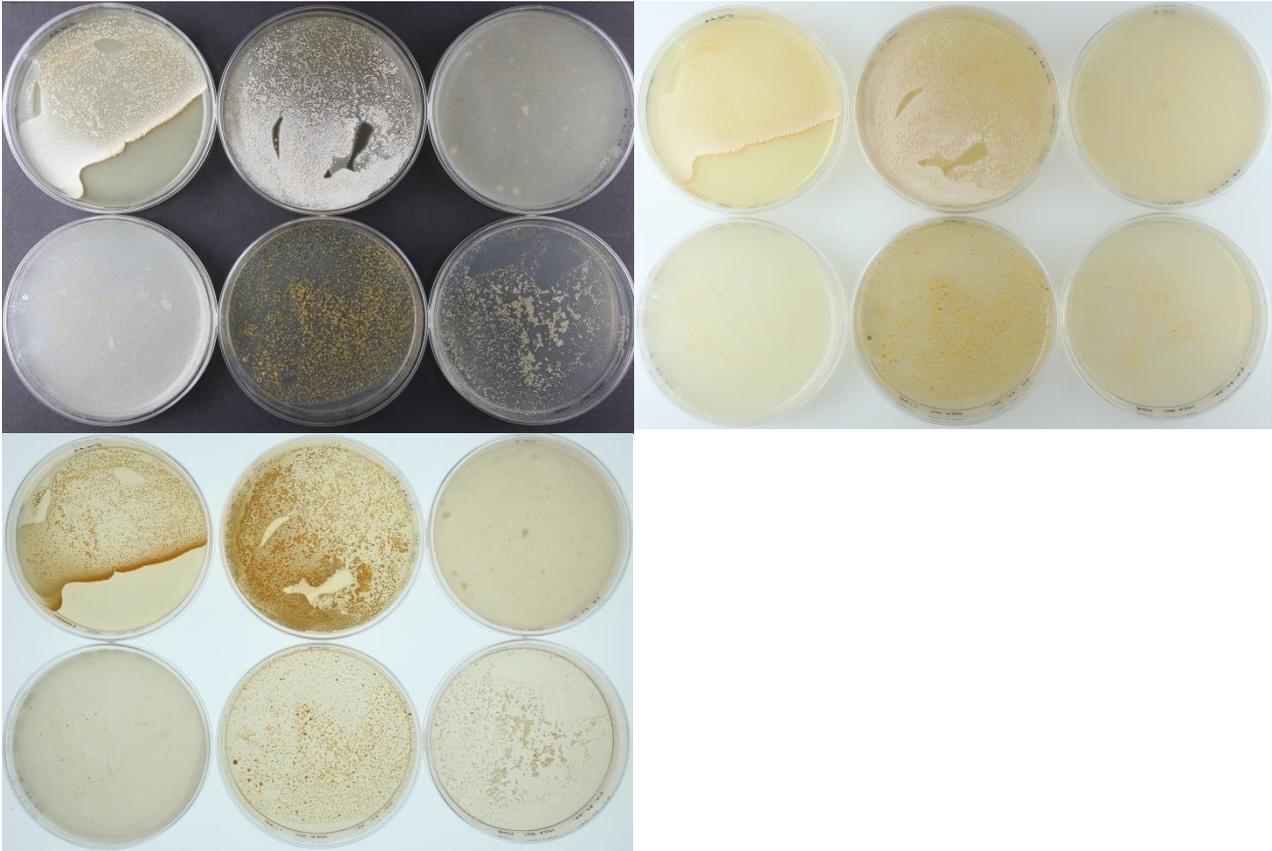


Abbildung 1: Apicoryne-Teststreifen mit Keim DSM 45135.

Apizym



Abbildung 2: Apizym-Teststreifen mit Keim DSM 45135.



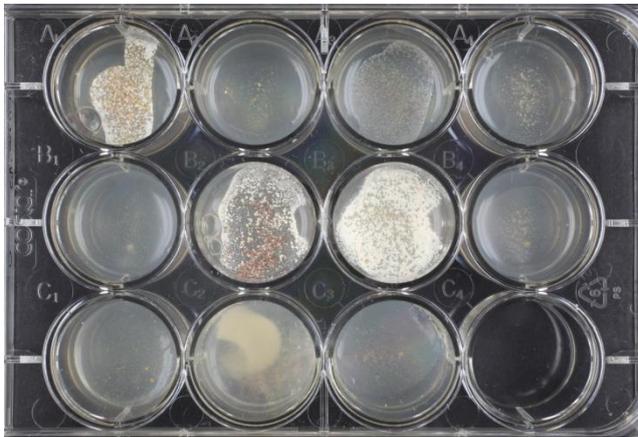
Plates (65, ISP2, ISP3, ISP4, ISP5, ISP7)



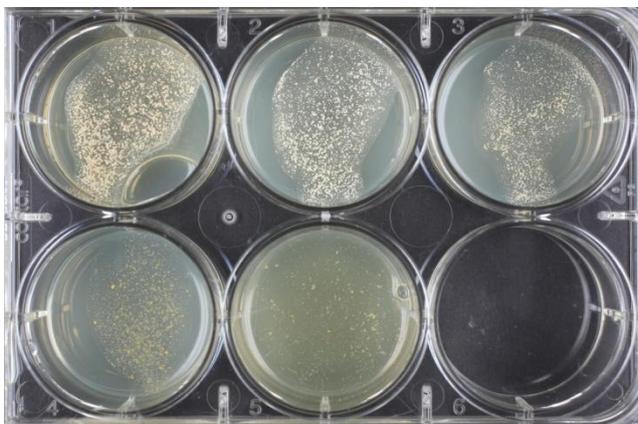
(65,5006)



(ISP6, ISP7, 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%)