

Compendium of Actinobacteria from Dr. Joachim M. Wink  
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Strain		DSM 45340
Genus		<b><i>Nocardia</i></b>
Species		<b><i>niwae</i></b>
Status		
Risk group		L2 (provisional classification by DSMZ)
Type strain		W9241, CUG 57756, DSM 45340
Reference		Int. J. Syst. Evol. Microbiol. 61:441
Author		Moser, B. D., Klenk, H. P., Schumann, P., Pötter, G., Lasker, B. A., Steigerwalt, A. G., Hinrikson, H. P., Brown, J. M.
Title		<i>Nocardia niwae</i> sp. nov., isolated from human pulmonary sources
Journal		<i>Int J Syst Evol Microbiol</i>
Volume		61 ( Pt 2 )
Page		438-442
Year		2011
Morphology		
Agar	ISP 2 - growth/G	good
Agar	ISP 2 - colony color/R	beige (1001)
Agar	ISP 2 - aerial mycelium/A	none
Agar	ISP 2 - soluble pigment/S	none
Agar	ISP 3 - G	sparse
Agar	ISP 3 - R	saffron yellow (1017)
Agar	ISP 3 - A	none
Agar	ISP 3 - S	none
Agar	ISP 4 - G	sparse
Agar	ISP 4 - R	dahlia yellow (1033)
Agar	ISP 4 - A	none
Agar	ISP 4 - S	none
Agar	ISP 5 - G	good
Agar	ISP 5 - R	pastel yellow (1034)
Agar	ISP 5 - A	oyster white (1013)
Agar	ISP 5 - S	none
Agar	ISP 6 - G	good
Agar	ISP 6 - R	beige (1001)
Agar	ISP 6 - A	light ivory (1015)
Agar	ISP 6 - S	none
Agar	ISP 7 - G	good
Agar	ISP 7 - R	fawn brown (8007)
Agar	ISP 7 - A	pure white (9010)
Agar	ISP 7 - S	olive brown (8008)
Agar	suter with tyrosine - G	good
Agar	suter with tyrosine - R	brown beige (1011)

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Agar	suter with tyrosine - A	traffic white (9016)
Agar	suter with tyrosine - S	clay brown (8003)
Agar	suter without tyrosine - G	good
Agar	suter without tyrosine - R	saffron yellow (1017)
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		2,5 %
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	3
Api zym	Esterase (C4)	3
Api zym	Esterase Lipase (C8)	3
Api zym	Lipase (C14)	2
Api zym	Leucin arylamidase	3
Api zym	Valine arylamidase	2
Api zym	Cystine arylamidase	0
Api zym	Trypsin	0
Api zym	Chymotrypsin	0
Api zym	Phosphatase acid	4
Api zym	Naphtol-AS-BI-phosphohydrolase	3
Api zym	alpha galactosidase	0
Api zym	beta galactosidase	0
Api zym	beta glucuronidase	0
Api zym	alpha glucosidase	5
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



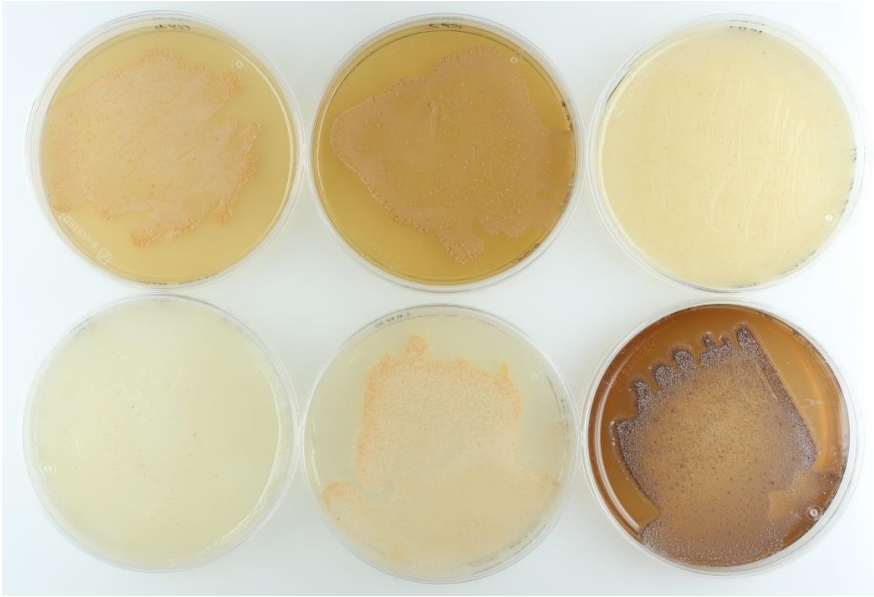
Abbildung 1: Apicoryne-Teststreifen mit Keim DSM 45340.

## Apizym



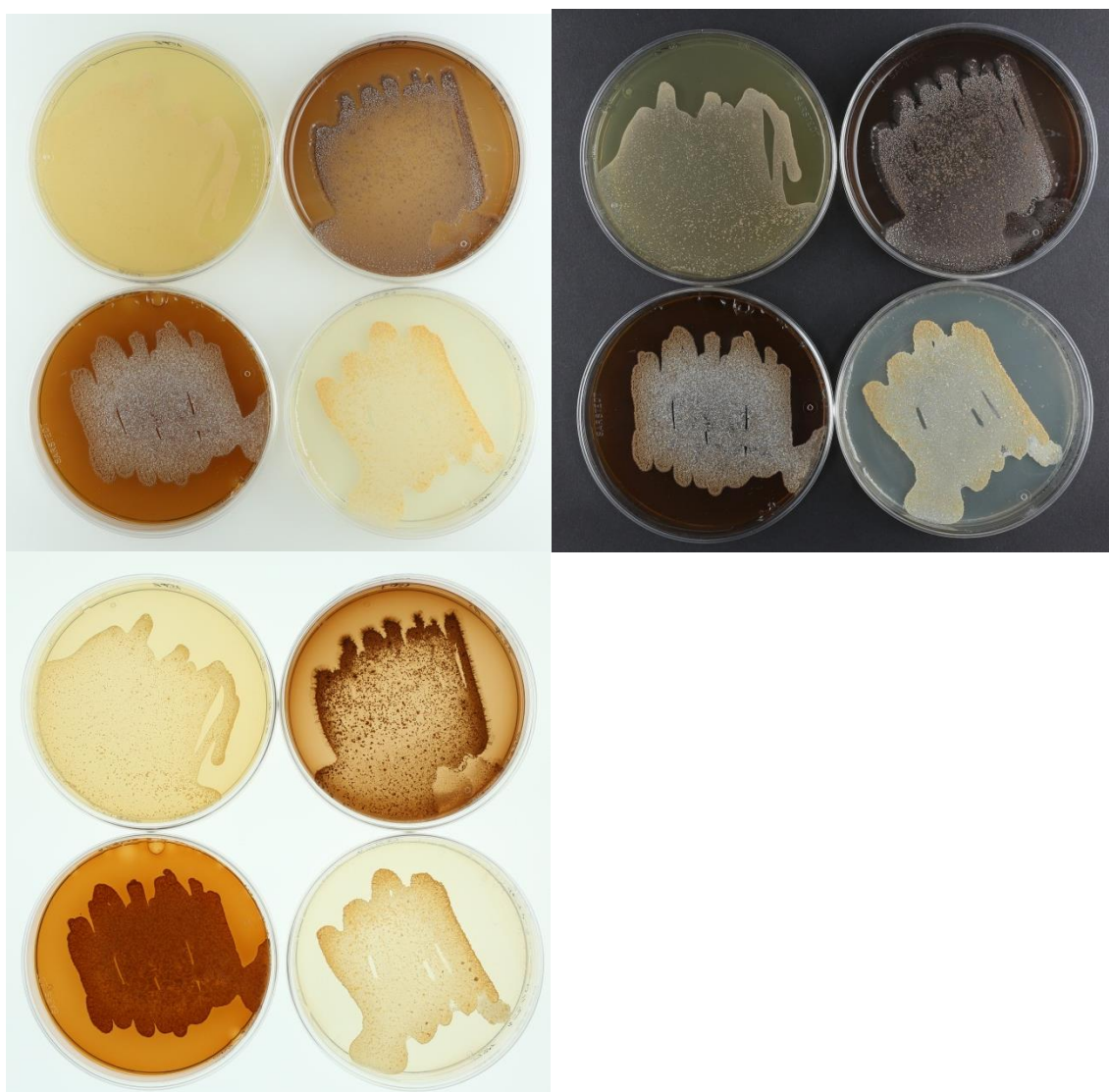
Abbildung 2: Apizym-Teststreifen mit Keim DSM 45340.

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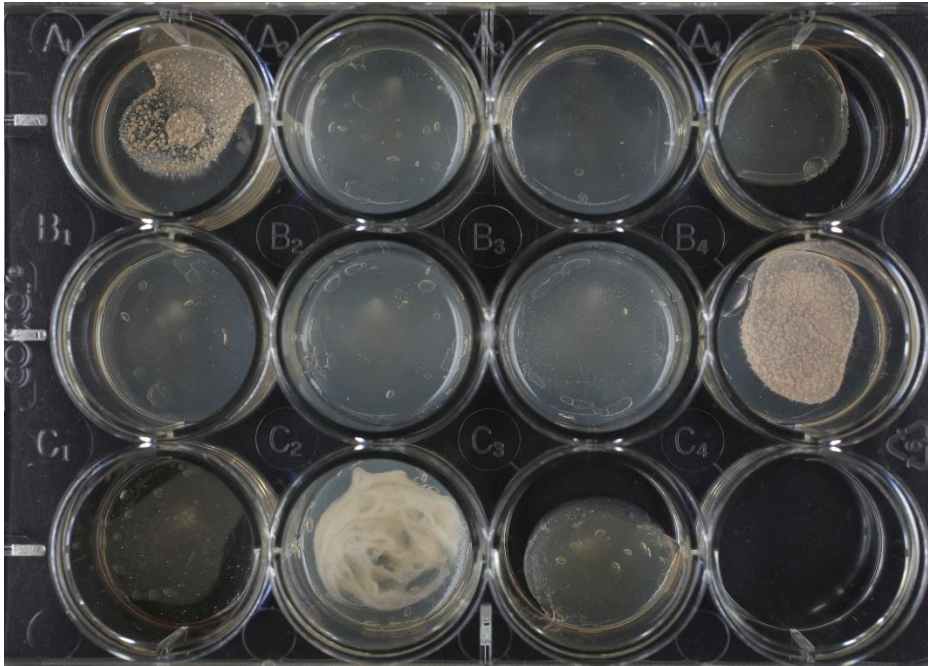




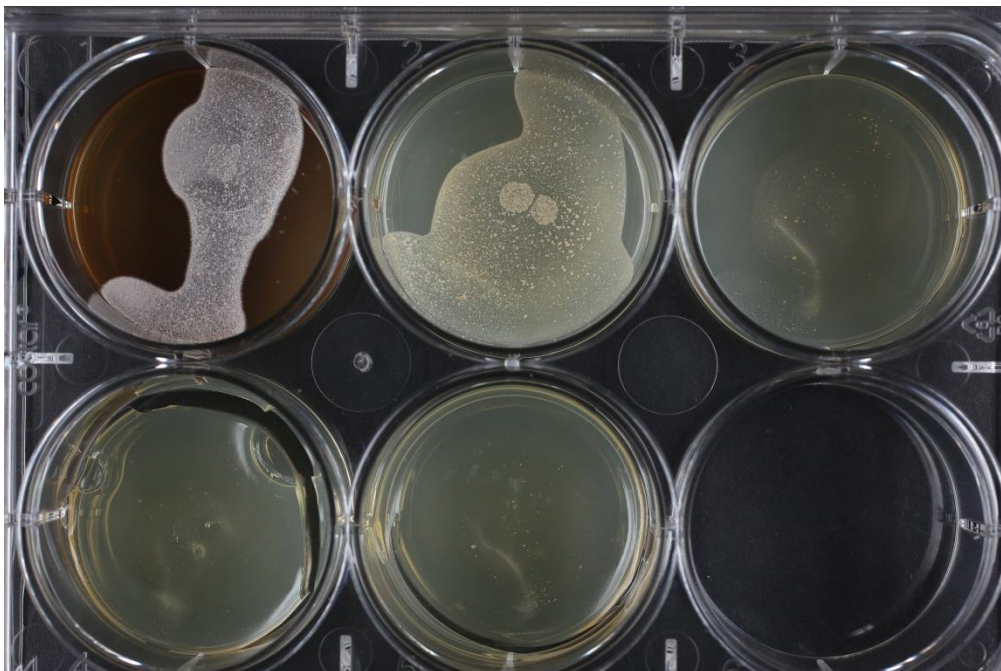
**Plates** (65, ISP2, ISP3, ISP4, ISP5, ISP7)



(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%)**