

<b>Strain</b>		DSM 45421
Genus		<i>Geodermatophilus</i>
Species		<i>telluris</i>
<b>Status</b>		
Risk group		L1
Type strain		CF9/1/1
Genbank accession number		16S rRNA gene: <a href="#">HE815469</a>
<b>Reference</b>		
Author		Montero-Calasanz, M. C., Göker, M., Pötter, G., Rohde, M., Spröer, C., Schumann, P., Klenk, H. P., Gorbushina, A. A.
Title		<i>Geodermatophilus telluris</i> sp. nov., an actinomycete isolated from Saharan desert sand
Journal		Int J Syst Evol Microbiol
Volume		63 (Pt6)
Page		2254-9
Year		2013
<b>Morphology</b>		
Agar	ISP 2 - growth/G	Good
Agar	ISP 2 - colony colour/R	9005 jet black, 6014 yellow olive
Agar	ISP 2 - aerial mycelium/A	None
Agar	ISP 2 - soluble pigment/S	None
Agar	ISP 3 - G	Good
Agar	ISP 3 - R	9005 jet black, 6014 yellow olive
Agar	ISP 3 - A	None
Agar	ISP 3 - S	None
Agar	ISP 4 - G	Sparse
Agar	ISP 4 - R	9005 jet black, 7002 olive grey
Agar	ISP 4 - A	None
Agar	ISP 4 - S	None
Agar	ISP 5 - G	Good
Agar	ISP 5 - R	7002 olive grey, 6014 yellow olive
Agar	ISP 5 - A	None
Agar	ISP 5 - S	None
Agar	ISP 6 - G	Good
Agar	ISP 6 - R	6014 yellow olive
Agar	ISP 6 - A	None
Agar	ISP 6 - S	None
Agar	ISP 7 - G	Good
Agar	ISP 7 - R	9005 jet black, 8000 green brown
Agar	ISP 7 - A	None

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Agar	ISP 7 - S	None
Agar	suter with tyrosine - G	Sparse
Agar	suter with tyrosine - R	7008 khaki grey
Agar	suter with tyrosine - A	None
Agar	suter with tyrosine - S	None
Agar	suter without tyrosine - G	Sparse
Agar	suter without tyrosine - R	6014 yellow olive, 6006 grey olive
Agar	suter without tyrosine - A	None
Agar	suter without tyrosine - S	None
	Sporechains/Sporangia	
<b>Physiology</b>		
Melanin		0
pH	range	
pH	optimum	
temperature	range	
temperature	optimum	
sodium chloride tolerance		10%
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)	3
Api zym	Esterase Lipase (C8)	4
Api zym	Lipase (C14)	2
Api zym	Leucin arylamidase	5
Api zym	Valine arylamidase	3
Api zym	Cystine arylamidase	3
Api zym	Trypsin	0
Api zym	Chymotrypsin	3
Api zym	Phosphatase acid	5
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	4
Api zym	beta glucosidase	4

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Api zym	N-acetyl-beta-glucoseamidase	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	-
<b>Metabolites</b>		
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

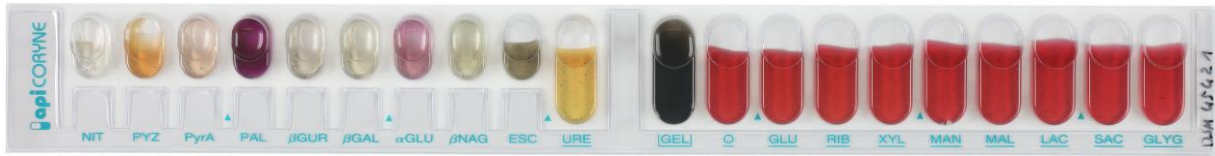


Abbildung 1: Apicoryne-Teststreifen mit Keim DSM.

## APIzym

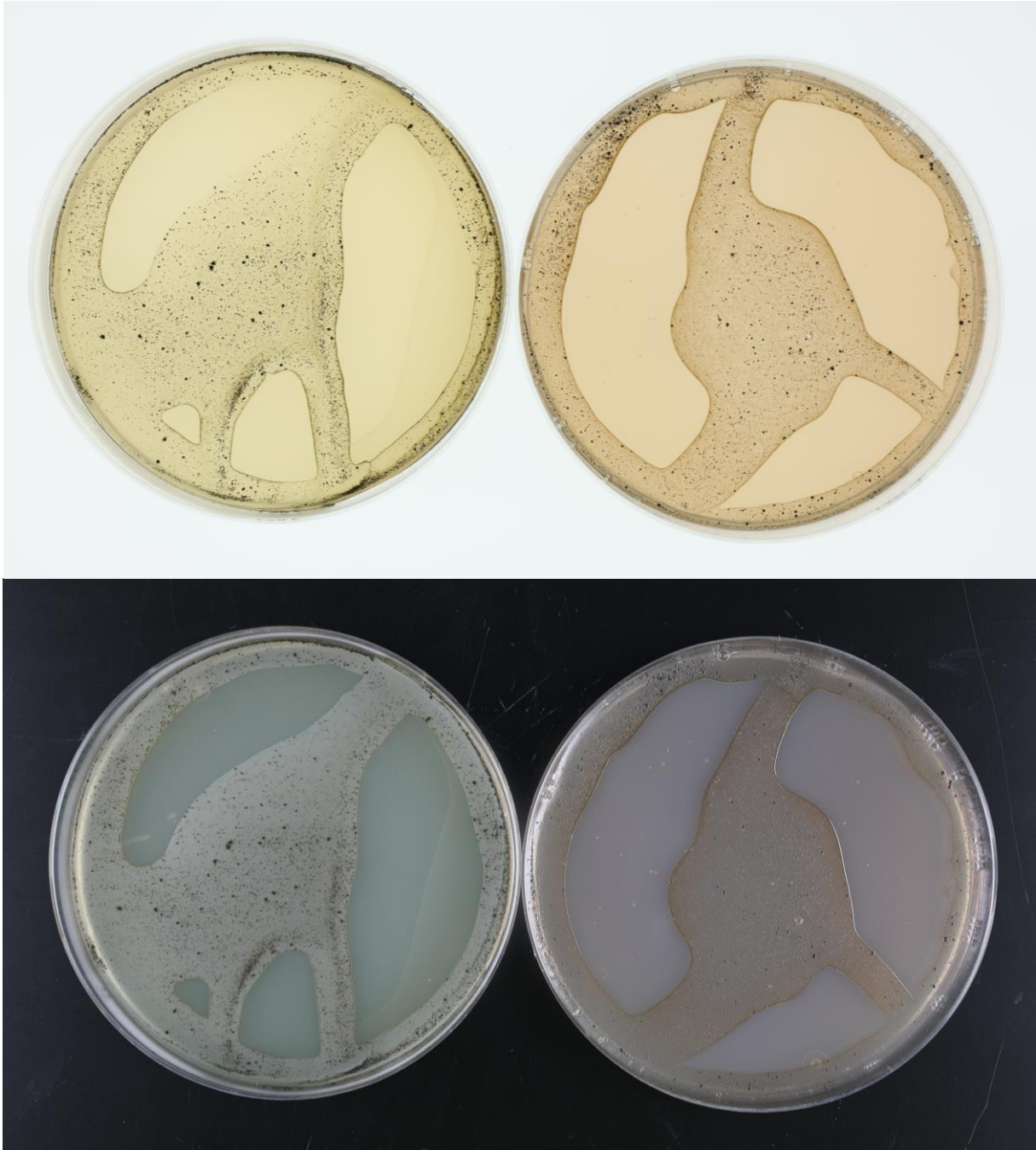


Abbildung 2: Apizym-Teststreifen mit Keim DSM.

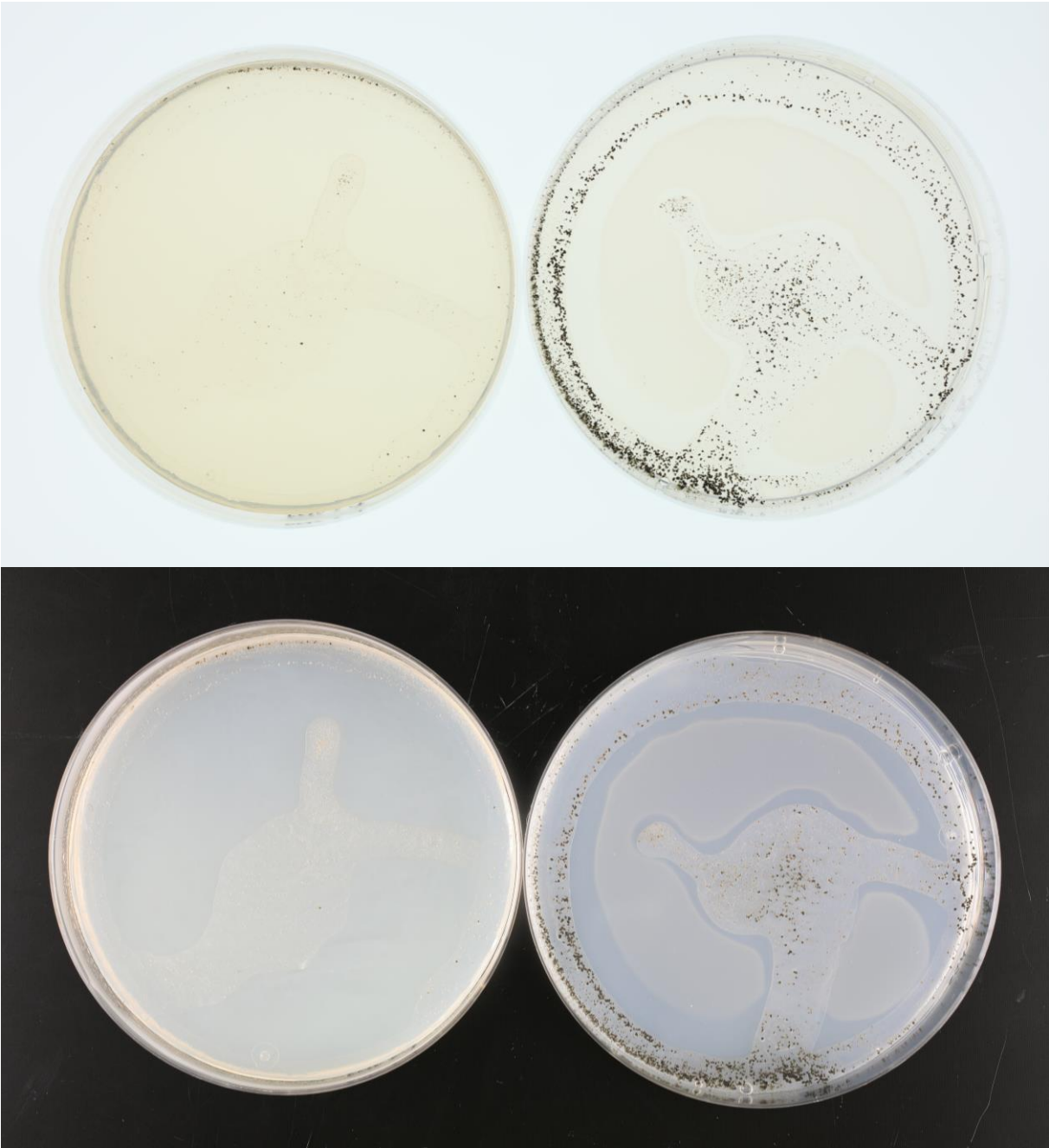
**Plates (65, ISP2, ISP3, ISP4, ISP5, ISP7)**



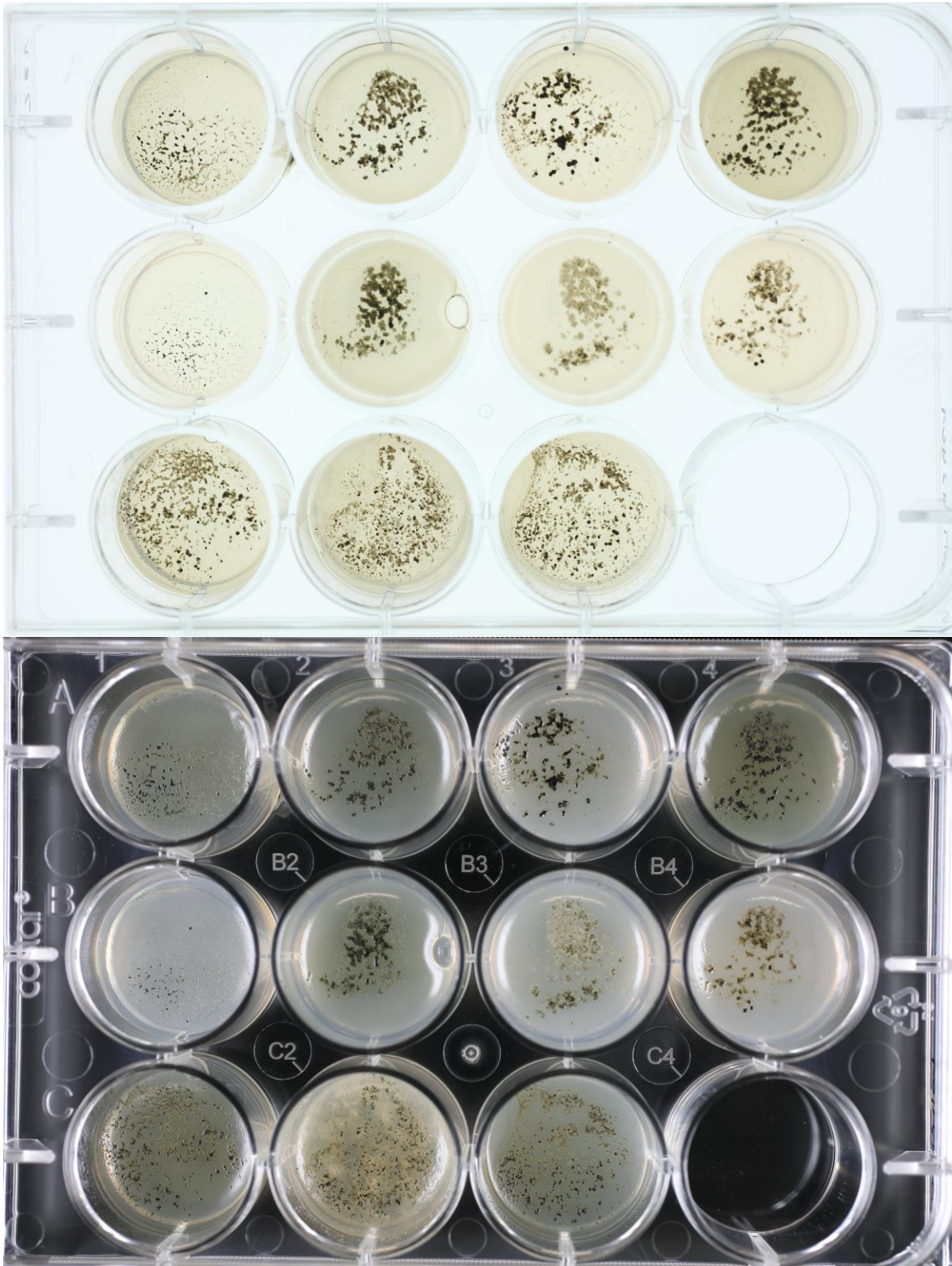
(ISP6, ISP7)



(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%)**

