

Compendium of Actinobacteria from Dr. Joachim M. Wink
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Strain		DSM 45670
Genus		<i>Pseudonocardia</i>
Species		<i>kujensis</i>
Status		
Risk group		1
Type strain		A4038, KCTC 29062, NRRL B-24890
Reference		
Author		Sahin, N., Veyisoglu, A., Tatar, D., Spröer, C., Cetin, D., Guven, K., Klenk, H. P.
Title		<i>Pseudonocardia cypriaca</i> sp. nov., <i>Pseudonocardia salamisensis</i> sp. nov., <i>Pseudonocardia hierapolitana</i> sp. nov. and <i>Pseudonocardia kujensis</i> sp. nov., isolated from soil
Journal		<i>Int J Syst Evol Microbiol</i>
Volume		64
Page		1703-11
Year		2014
Morphology		
Agar	ISP 2 - growth/G	Sparse/ good
Agar	ISP 2 - colony color/R	Ocher brown (8001)
Agar	ISP 2 - aerial mycelium/A	None
Agar	ISP 2 - soluble pigment/S	None
Agar	ISP 3 - G	Good
Agar	ISP 3 - R	Sand yellow (1002)
Agar	ISP 3 - A	Cream (9001)
Agar	ISP 3 - S	None
Agar	ISP 4 - G	Sparse
Agar	ISP 4 - R	Ocher brwon (8001)
Agar	ISP 4 - A	None
Agar	ISP 4 - S	None
Agar	ISP 5 - G	Sparse/ good
Agar	ISP 5 - R	Sand yellow (1002)
Agar	ISP 5 - A	Spars, cream (9001)
Agar	ISP 5 - S	None
Agar	ISP 6 - G	Sparse/ good
Agar	ISP 6 - R	Brown beige (1011)
Agar	ISP 6 - A	None
Agar	ISP 6 - S	None
Agar	ISP 7 - G	Sparse/ good
Agar	ISP 7 - R	Sand yellow (1002)
Agar	ISP 7 - A	None
Agar	ISP 7 - S	None
Agar	suter with tyrosine - G	Sparse/ good

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Agar	suter with tyrosine - R	Brown beige (1011)
Agar	suter with tyrosine - A	None
Agar	suter with tyrosine - S	None
Agar	suter without tyrosine - G	Sparse/ good
Agar	suter without tyrosine - R	Brown beige (1011)
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		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	0
Api zym	Esterase (C4)	1
Api zym	Esterase Lipase (C8)	0
Api zym	Lipase (C14)	0
Api zym	Leucin arylamidase	5
Api zym	Valine arylamidase	5
Api zym	Cystine arylamidase	2
Api zym	Trypsin	1
Api zym	Chymotrypsin	0
Api zym	Phosphatase acid	5
Api zym	Naphtol-AS-BI-phosphohydrolase	3-4
Api zym	alpha galactosidase	0
Api zym	beta galactosidase	0
Api zym	beta glucuronidase	0
Api zym	alpha glucosidase	1
Api zym	beta GLUCOSIDASE	0
Api zym	N-acetyl-beta-glucoseamidase	0
Api zym	alpha mannosidase	0

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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



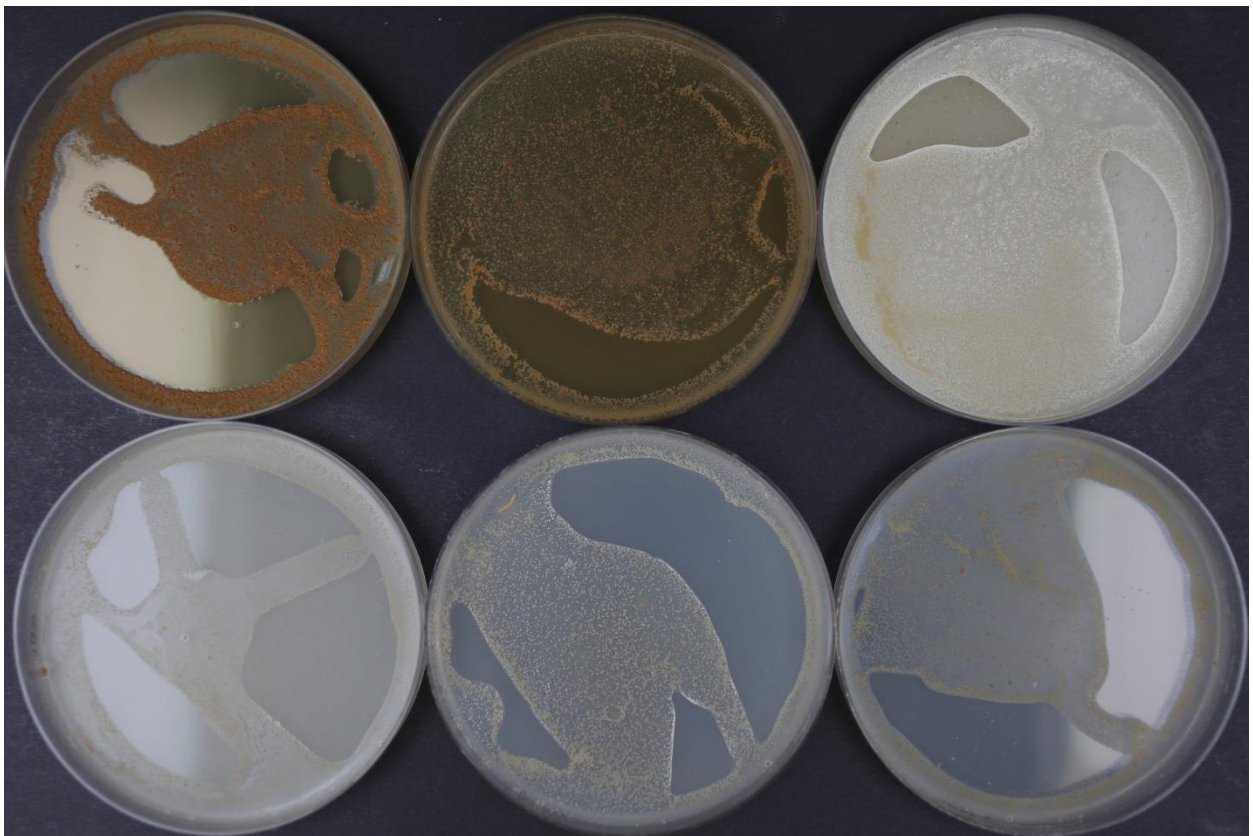
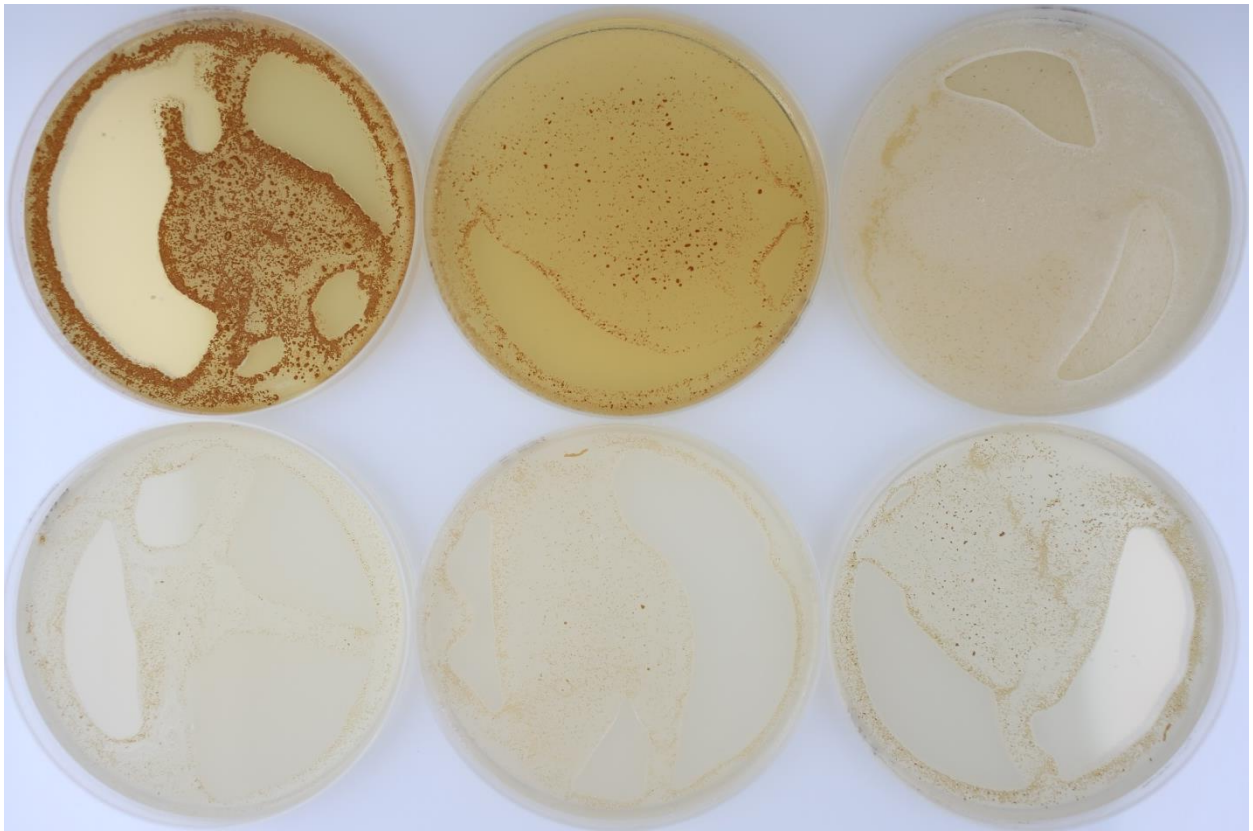
Abbildung 1: Apicoryne-Teststreifen mit Keim DSM.

Apizym

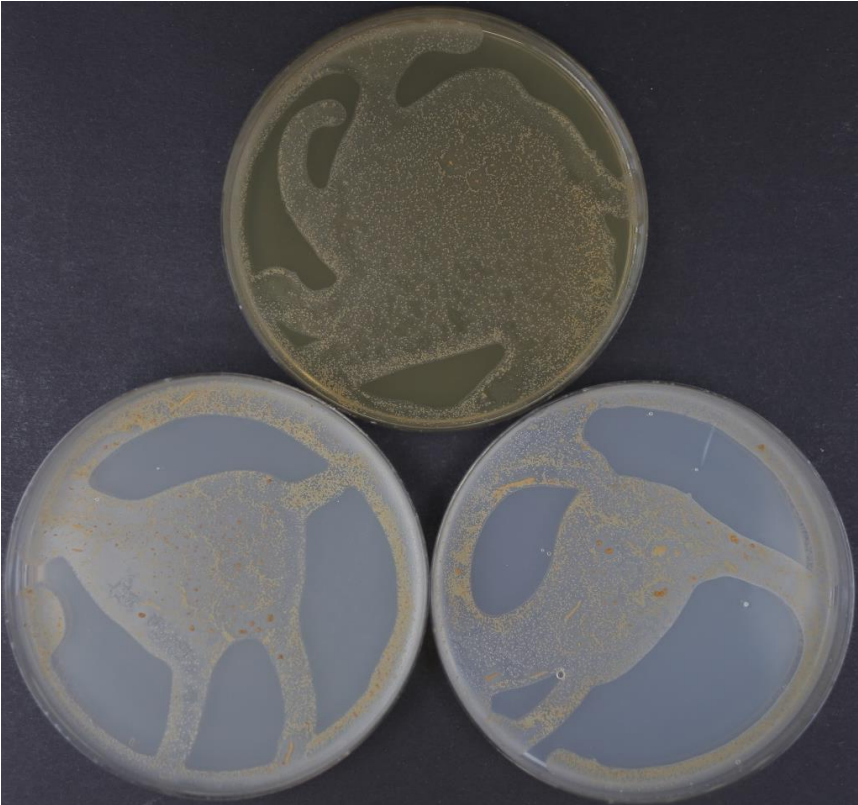
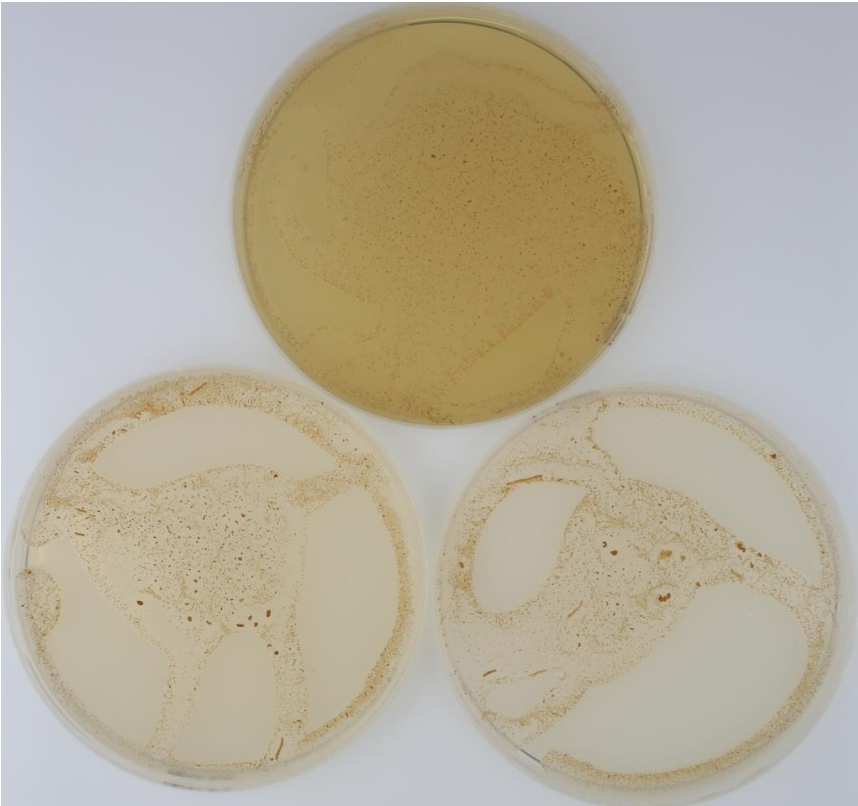


Abbildung 2: Apizym-Teststreifen mit Keim DSM.

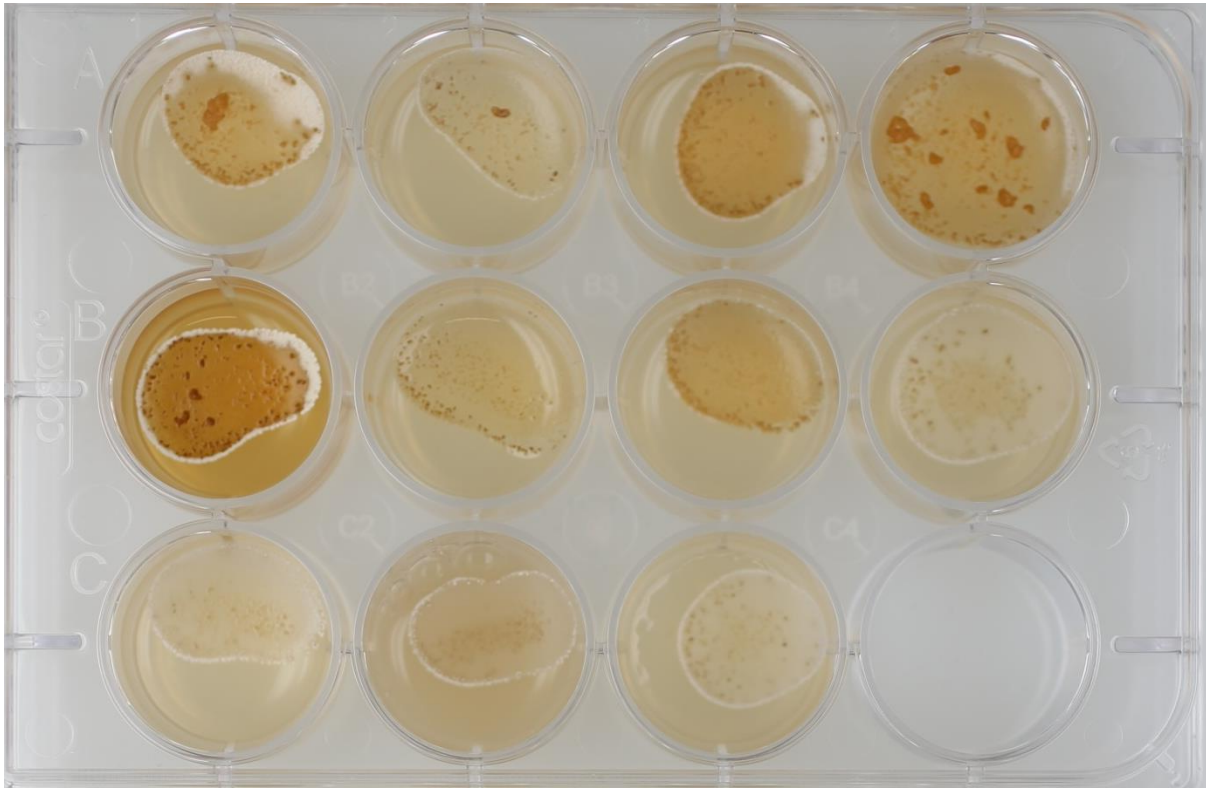
Plates (553, ISP2, ISP3, ISP4, ISP5, ISP7)



(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%)

