

Compendium of Actinobacteria from Dr. Joachim M. Wink
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Strain		DSM 45781
Genus		<i>Verrucosispora</i>
Species		<i>qiuiae</i>
Status		
Risk group		1
Type strain		RtIII47, CGMCC 4.5826, NBRC 106684
Reference		
Author		Xi, L., Zhang, L., Ruan, J., Huang, Y.
Title		Description of <i>Verrucosispora qiuiae</i> sp. nov., isolated from mangrove swamp sediment, and emended description of the genus <i>Verrucosispora</i>
Journal		<i>Int J Syst Evol Microbiol</i>
Volume		62
Page		1564-1569
Year		2012
Morphology		
Agar	ISP 2 - growth/G	Good/ sparse
Agar	ISP 2 - colony color/R	Daffodil yellow (1007)
Agar	ISP 2 - aerial mycelium/A	None
Agar	ISP 2 - soluble pigment/S	None
Agar	ISP 3 - G	Sparse
Agar	ISP 3 - R	Yellow orange (2000)
Agar	ISP 3 - A	None
Agar	ISP 3 - S	None
Agar	ISP 4 - G	Sparse/ good
Agar	ISP 4 - R	Melon yellow (1028)
Agar	ISP 4 - A	None
Agar	ISP 4 - S	None
Agar	ISP 5 - G	Sparse
Agar	ISP 5 - R	Yellow orange (2000)
Agar	ISP 5 - A	None
Agar	ISP 5 - S	None
Agar	ISP 6 - G	Good
Agar	ISP 6 - R	Yellow orange (2000)
Agar	ISP 6 - A	None
Agar	ISP 6 - S	None
Agar	ISP 7 - G	Good/ sparse
Agar	ISP 7 - R	Yellow orange (2000)
Agar	ISP 7 - A	None
Agar	ISP 7 - S	Sand yellow (1002)
Agar	suter with tyrosine - G	Good/ sparse
Agar	suter with tyrosine - R	Maize yellow (1006), signal orange (2010)

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Agar	suter with tyrosine - A	Sparse
Agar	suter with tyrosine - S	None
Agar	suter without tyrosine - G	Good/ sparse
Agar	suter without tyrosine - R	Maize yellow (1006), signal orange (2010)
Agar	suter without tyrosine - A	Sparse
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 alcaline	4
Api zym	Esterase (C4)	2
Api zym	Esterase Lipase (C8)	3
Api zym	Lipase (C14)	0
Api zym	Leucin arylamidase	5
Api zym	Valine arylamidase	1
Api zym	Cystine arylamidase	0
Api zym	Trypsin	3
Api zym	Chymotrypsin	4
Api zym	Phosphatase acid	1
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	3
Api zym	N-acetyl-beta-glucoseamidase	1
Api zym	alpha mannosidase	0
Api zym	alpha fucosidase	0

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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



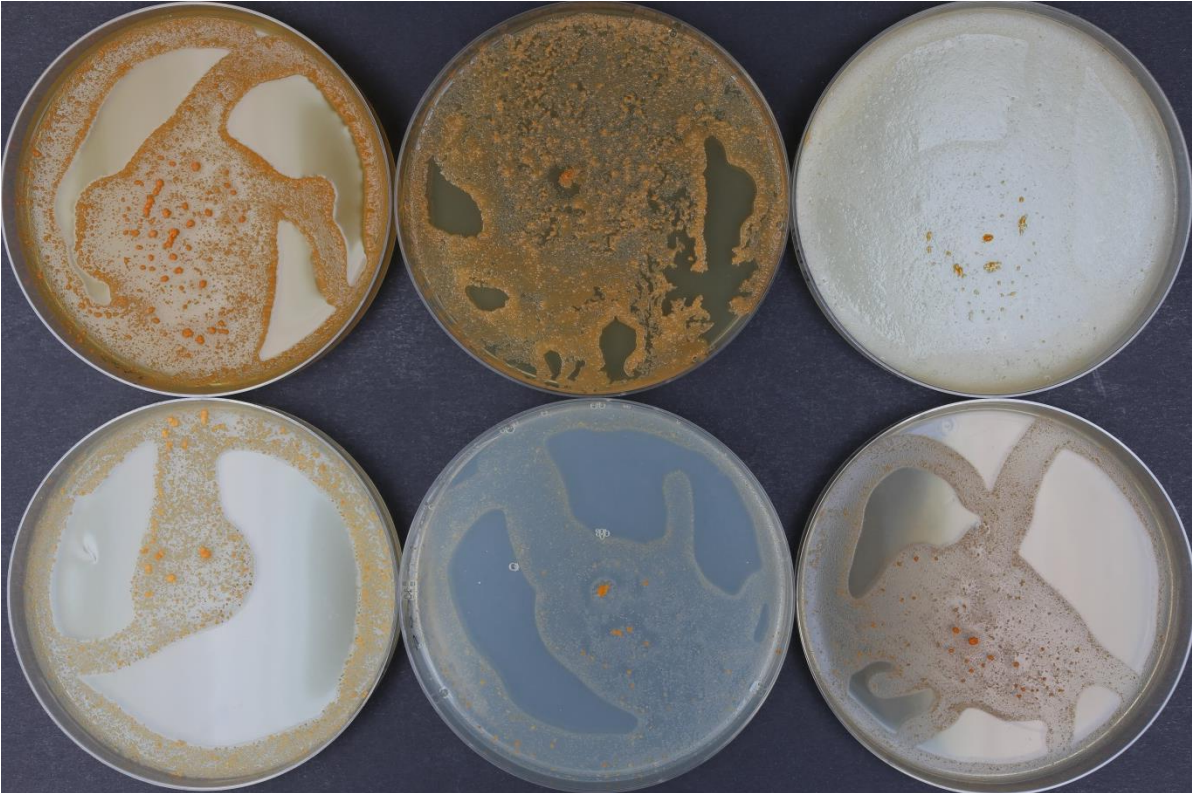
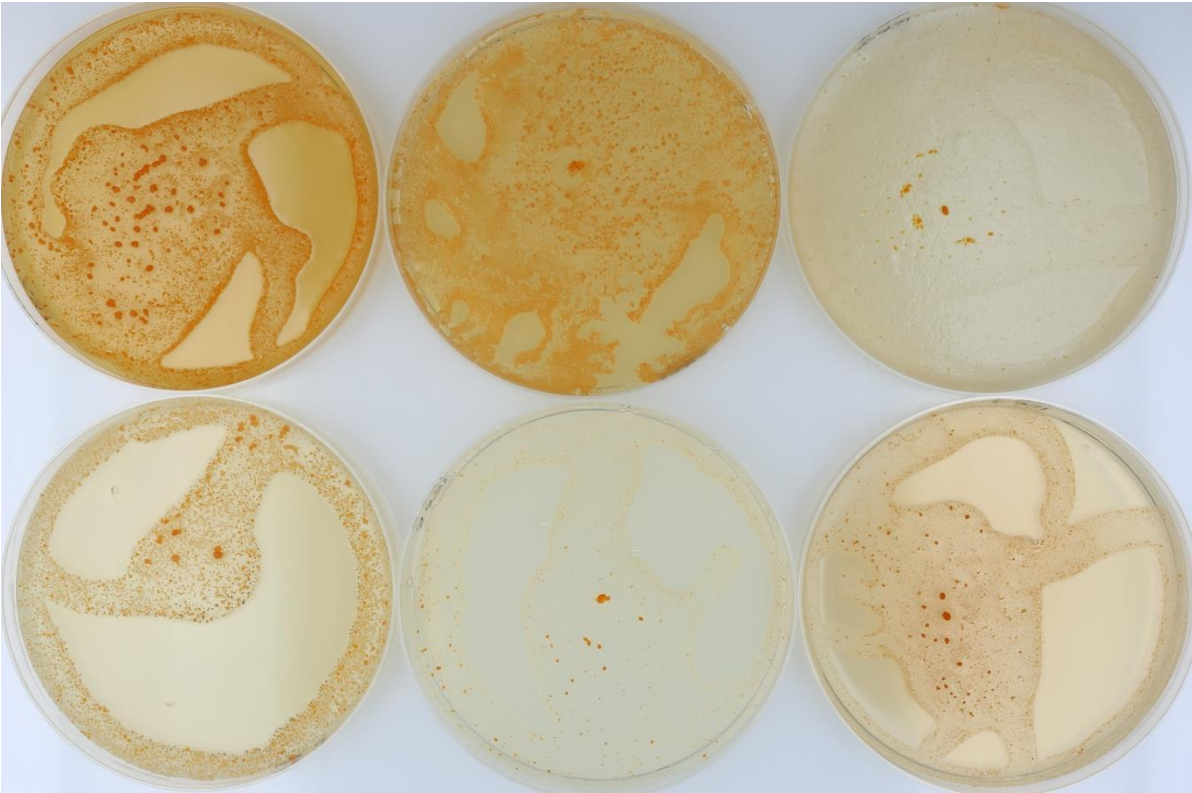
Abbildung 1: Apicoryne-Teststreifen mit Keim DSM.

Apizym

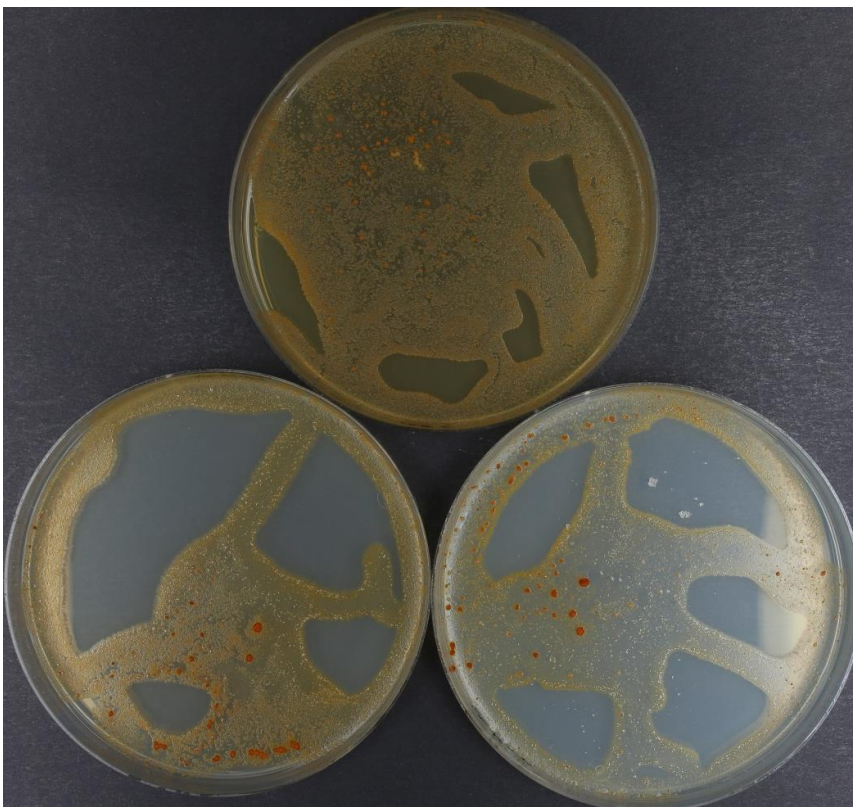
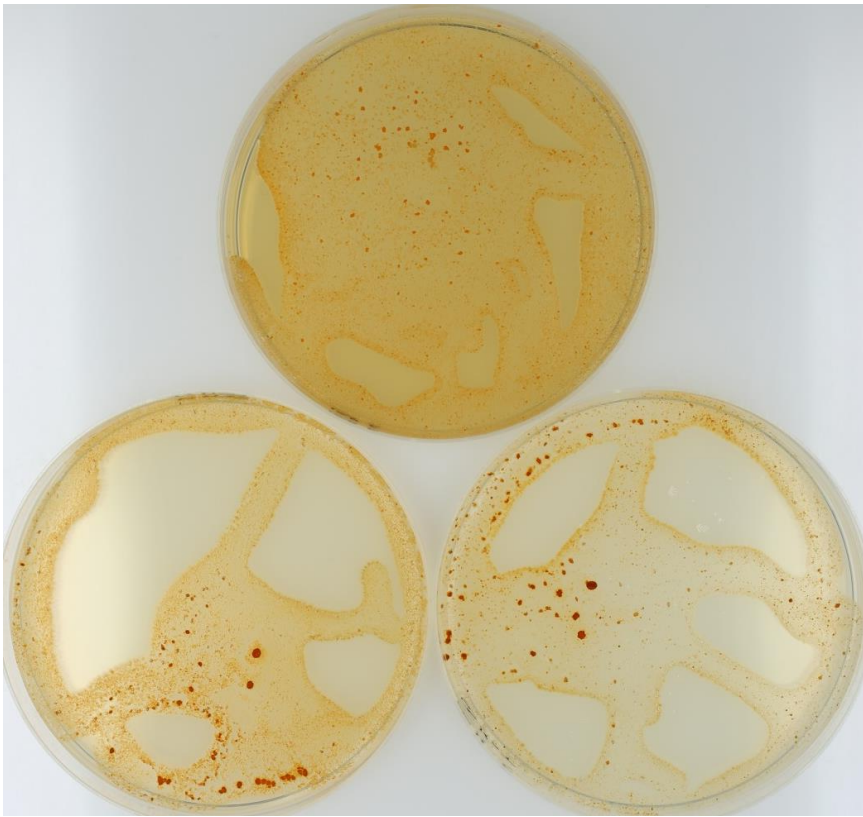


Abbildung 2: Apizym-Teststreifen mit Keim DSM.

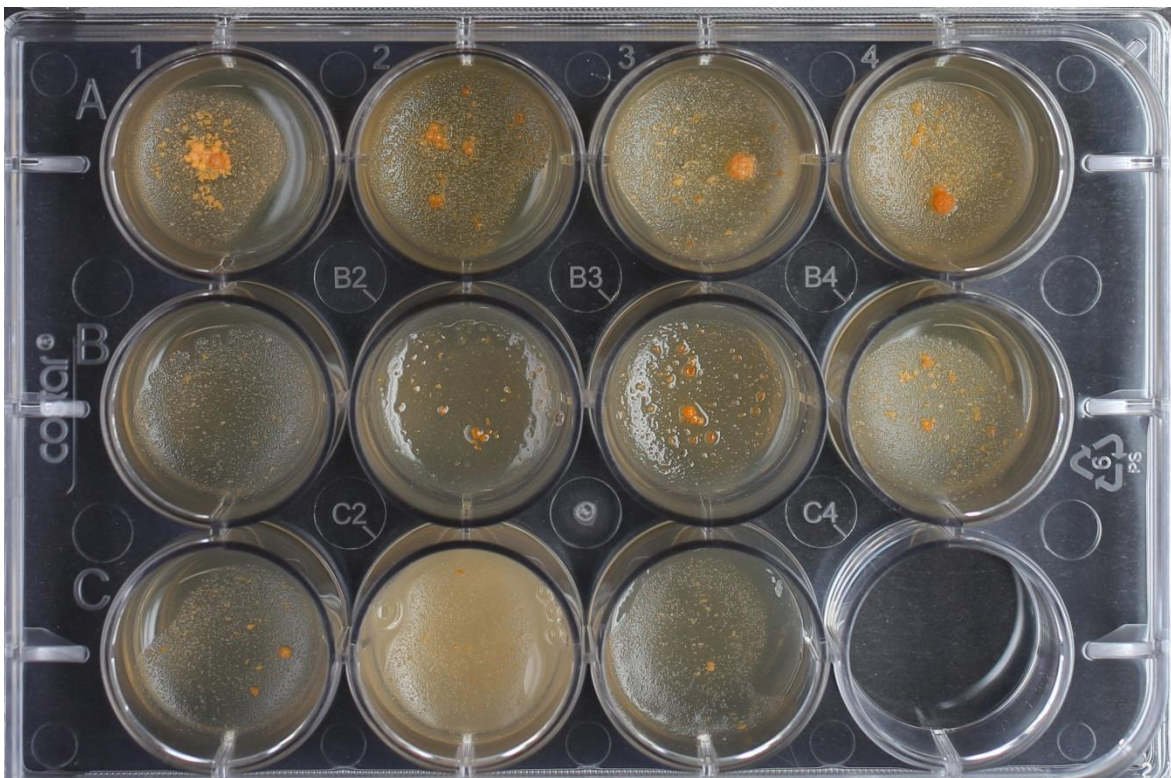
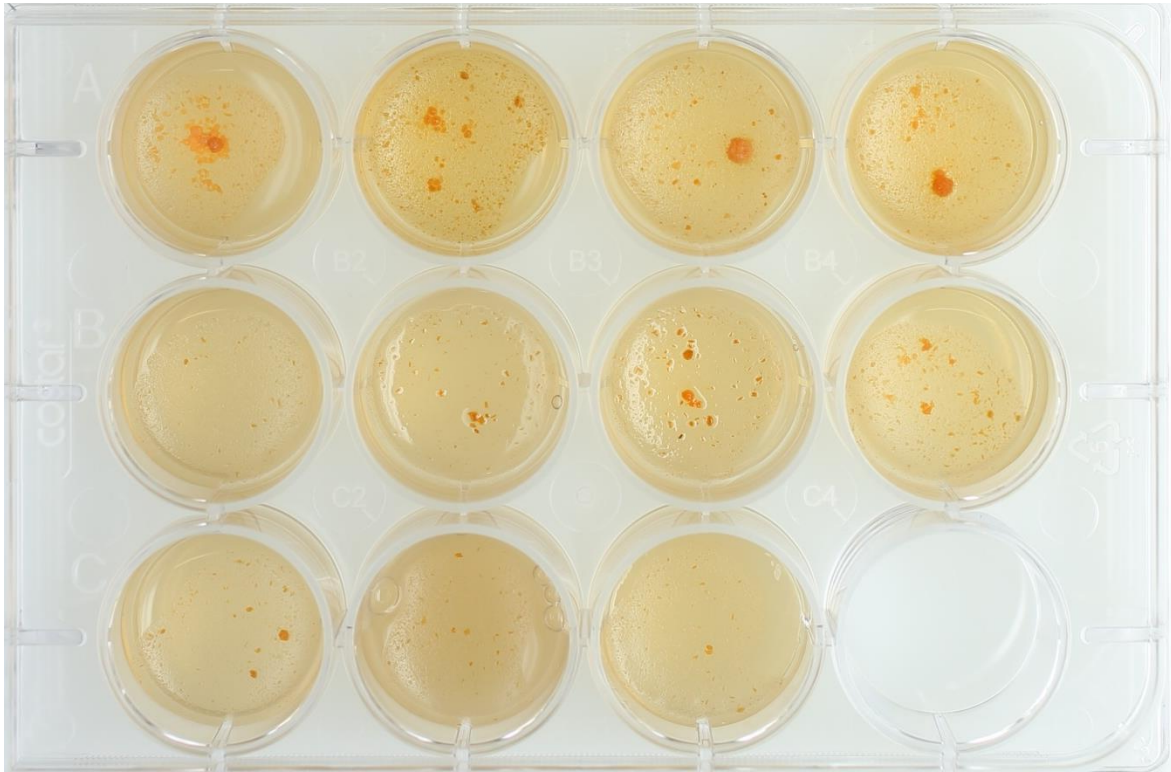
Plates (65, ISP2, ISP3, ISP4, ISP5, ISP7)



(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%)

