

***Lentilactobacillus parafarraginis*, Strain F0439**

Catalog No. HM-478

For research use only. Not for use in humans.

Contributor:

Jacques Izard, Assistant Member of the Staff, Department of Molecular Genetics, The Forsyth Institute, Boston, Massachusetts, USA

Manufacturer:

BEI Resources

Product Description:

Bacteria Classification: *Lactobacillaceae*, *Lentilactobacillus*

Species: *Lentilactobacillus parafarraginis* (Previously referred to as *Lactobacillus parafarraginis*, this genus has been reclassified and the genus designation on the vial label refers to the old nomenclature.)¹

Strain: F0439

Original Source: *Lentilactobacillus parafarraginis* (*L. parafarraginis*), strain F0439 was isolated from a human oral cavity.²

Comments: *L. parafarraginis*, strain F0439 ([HMP 9103](#)) is a reference genome for [The Human Microbiome Project](#) (HMP). HMP is an initiative to identify and characterize human microbial flora. The complete genome of *L. parafarraginis*, strain F0439 was sequenced at the [Washington University Genome Center](#) (GenBank: [AGEY01000000](#)).

Note: HMP material is taxonomically classified by the depositor. Quality control of these materials is only performed to demonstrate that the material distributed by BEI Resources is identical to the deposited material.

L. parafarraginis is a Gram-positive, mesophilic, non-motile facultative anaerobe bacterium that is a member of the normal human oral microflora.³ It is found in fermented vegetables and olives.^{4,5}

Material Provided:

Each vial contains approximately 0.5 mL of bacterial culture in Lactobacilli MRS broth supplemented with 10% glycerol.

Note: If homogeneity is required for your intended use, please purify prior to initiating work.

Packaging/Storage:

HM-478 was packaged aseptically in cryovials. The product is provided frozen and should be stored at -60°C or colder immediately upon arrival. For long-term storage, the vapor phase of a liquid nitrogen freezer is recommended. Freeze-thaw cycles should be avoided.

Growth Conditions:

Media:

Lactobacilli MRS broth and/or agar

Incubation:

Temperature: 37°C

Atmosphere: Aerobic or Microaerophilic (CO₂ is not required for growth)

Propagation:

1. Keep vial frozen until ready for use, then thaw.
2. Transfer the entire thawed aliquot into a single tube of broth.
3. Use several drops of the suspension to inoculate an agar slant and/or plate.
4. Incubate the tube, slant and/or plate at 37°C for 2 to 3 days.

Citation:

Acknowledgment for publications should read "The following reagent was obtained through BEI Resources, NIAID, NIH as part of the Human Microbiome Project: *Lentilactobacillus parafarraginis*, Strain F0439 (Deposited as *Lactobacillus* sp., Oral Taxon 418, Strain F0439), HM-478."

Biosafety Level: 1

Appropriate safety procedures should always be used with this material. Laboratory safety is discussed in the following publication: U.S. Department of Health and Human Services, Public Health Service, Centers for Disease Control and Prevention, and National Institutes of Health. [Biosafety in Microbiological and Biomedical Laboratories](#). 6th ed. Washington, DC: U.S. Government Printing Office, 2020; see www.cdc.gov/biosafety/publications/bmbl5/index.htm.

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References:

1. Zheng, J., et al. "A taxonomic note on the genus *Lactobacillus*: Description of 23 novel genera, emended description of the genus *Lactobacillus* Beijerinck 1901, and union of *Lactobacillaceae* and *Leuconostocaceae*." *Int. J. Syst. Evol. Microbiol.* 70 (2020): 2782-2858. PubMed: 3229357.
2. [HMP 9103](#) (*L. parafarraginis*, strain F0439)
3. Dewhirst, F. E., et al. "The Human Oral Microbiome." *J. Bacteriol.* 192 (2010): 5002-5017. PubMed: 20656903.
4. Yasir, M., et al. "New Insights of Bacterial Communities in Fermented Vegetables from Shotgun Metagenomics and Identification of Antibiotic Resistance Genes and Probiotic bacteria." *Food. Res. Int.* 157 (2022): 111190. PubMed: 35761518.
5. Penland, M., et al. "Use of Metabarcoding and Source Tracking to Identify Desirable or Spoilage Autochthonous Microorganism Sources during Black Olive Fermentations." *Food. Res. Int.* 144 (2021): 110344. PubMed: 34053540.

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