

Certificate of Analysis for HM-794

Coprococcus sp., Strain HPP0048

Catalog No. HM-794

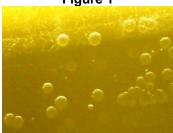
Product Description: Coprococcus sp., strain HPP0048 was isolated from a biopsy of ileal-anal pouch mucosa of a human subject.

Lot^{1,2}: 62380437 Manufacturing Date: 27MAR2014

TEST	SPECIFICATIONS	RESULTS
Phenotypic Analysis		
Cellular morphology	Gram-positive cocci	Gram-positive cocci
Colony morphology ³	Report results	Circular, flat, undulate, smooth and opaque (Figure 1)
Motility (wet mount)	Report results	Non-motile
Genotypic Analysis Sequencing of 16S ribosomal RNA gene (~ 870 base pairs)	≥ 99% identical to GenBank: AGEW01000008 (<i>Coprococcus</i> sp., strain HPP0048)	≥ 99% identical to GenBank: AGEW01000008 (<i>Coprococcus</i> sp., strain HPP0048)
Viability (post-freeze) ³	Growth	Growth

Quality control of HMP material is only performed to demonstrate that the material distributed by BEI Resources is identical to the deposited material. It should not be considered a complete characterization of the deposited organism.

Figure 1



Date: 28 MAY 2014

Signature:

Title: Technical Manager, BEI Authentication or designee

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²Coprococcus sp., strain HPP0048 was deposited by Thomas M. Schmidt, Professor, Department of Microbiology and Molecular Genetics, Michigan State University, East Lansing, Michigan, USA. HM-794 was produced by inoculation of the deposited material into Chopped Meat Carbohydrate medium and grown 72 hours at 37°C in an anaerobic atmosphere (90% N₂:5% CO₂:5% H₂). The material from the initial growth was passaged once in Chopped Meat Carbohydrate medium for 72 hours at 37°C in an anaerobic atmosphere to produce this lot. Purity of this lot was assessed for 7 days under propagation conditions.

³72 hours at 37°C in an anaerobic atmosphere on Chopped Meat Carbohydrate medium