

Certificate of Analysis for HM-318

Clostridium bolteae, Strain WAL-14578

Catalog No. HM-318

Product Description: Clostridium bolteae (C. bolteae), strain WAL-14578 was isolated from the stool of an autistic male child.

Lot^{1,2}: 60096271 Manufacturing Date: 20JUL2011

TEST	SPECIFICATIONS	RESULTS
Phenotypic Analysis Cellular morphology ³ Colony morphology ⁴	Report results Report results	Gram-variable rod Circular, entire and light gray (Figure 1)
Genotypic Analysis Sequencing of 16S ribosomal RNA gene (~ 1340 base pairs)	≥ 99% identical to depositor's sequence Consistent with <i>C. bolteae</i>	≥ 99% identical to depositor's sequence Consistent with <i>C. bolteae</i>
Viability (post-freeze) ⁴	Growth	Growth

¹Quality 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.

⁴48 hours at 37°C and anaerobic atmosphere on Tryptic Soy Agar with 5% defibrinated sheep blood

Figure 1



Date: 23 JAN 2012 Signature:

Title: Technical Manager, BEI Authentication or designee

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²C. bolteae, strain WAL-14578 was deposited by Emma Allen-Vercoe, Department of Molecular and Cellular Biology, University of Guelph, Guelph, Ontario, Canada. The deposited material was inoculated into Modified Chopped Meat Medium (ATCC medium 1490) and incubated for 72 hours at 37°C and anaerobic atmosphere (80% N₂:10% CO₂:10% H₂). The material from the initial growth was passaged once in Modified Chopped Meat Medium for 48 hours at 37°C and anaerobic atmosphere to produce this lot.

³In Clostridial cultures, a decrease in peptidoglycan thickness occurs during growth, thus aged cultures may stain Gram-negative or Gram-variable (Beveridge, T. J. "Mechanism of Gram Variability in Select Bacteria." <u>J. Bacteriol.</u> 172 (1990): 1609-1620. PubMed: 1689718).