

Certificate of Analysis for HM-223

Klebsiella sp., Strain 4_1_44FAA

Catalog No. HM-223

Product Description: *Klebsiella* sp., strain 4_1_44FAA was isolated from healthy biopsy tissue from the gut of a 25-year-old male patient with Crohn's disease.

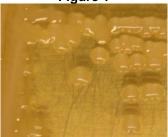
Lot^{1,2}: 59737532 Manufacturing Date: 09FEB2011

TEST	SPECIFICATIONS	RESULTS
Phenotypic Analysis Cellular morphology Colony morphology ³	Report results Report results	Gram-negative rod Circular, entire, convex and cream (Figure 1)
Genotypic Analysis Sequencing of 16S ribosomal RNA gene (~ 1440 base pairs)	≥ 99% identical to GenBank: ACWO01000139 (<i>Klebsiella</i> sp., strain 4_1_44FAA)	≥ 99% identical to GenBank: ACWO01000139 (<i>Klebsiella</i> sp., strain 4_1_44FAA)
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.

³24 hours at 37°C in an aerobic atmosphere on Tryptic Soy Agar

Figure 1



Date: 22 MAY 2012

Signature:

Title: Technical Manager, BEI Authentication or designee

ATCC®, on behalf of BEI Resources, hereby represents and warrants that the material provided under this certificate has been subjected to the tests and procedures specified and that the results described, along with any other data provided in this certificate, are true and accurate to the best of ATCC®'s knowledge.

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²Klebsiella sp., strain 4_1_44FAA was deposited by Professor Emma Allen-Vercoe, Department of Molecular and Cellular Biology, University of Guelph, Guelph, Ontario, Canada. The deposited material was inoculated into Tryptic Soy Broth and incubated for 24 hours at 37°C in an aerobic atmosphere. Broth inoculum was added to Kolles which were grown 24 hours at 37°C to produce this lot.