

# **Product Information Sheet for HM-479**

## Lentilactobacillus kisonensis, Strain F0435

# Catalog No. HM-479

## For research use only. Not for use in humans.

#### Contributor:

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#### Manufacturer:

BFI Resources

## **Product Description:**

<u>Bacteria Classification</u>: Lactobacillaceae, Lentilactobacillus

Species: Lentilactobacillus kisonensis

Previously referred to as *Lactobacillus* sp., the genus and species have been reclassified and the designation on the vial label refers to the old nomenclature.<sup>1,2</sup>

Strain: F0435

<u>Original Source</u>: *Lentilactobacillus kisonensis*, strain F0435 was isolated from a human oral cavity.<sup>1</sup>

<u>Comments</u>: Lentilactobacillus kisonensis, strain F0435 is a reference genome for <u>The Human Microbiome Project</u> (HMP). HMP is an initiative to identify and characterize human microbial flora. The complete genome of Lentilactobacillus kisonensis, strain F0435 was sequenced at the <u>Washington University Genome Center</u> (GenBank: AGRJ00000000).

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.

Lactobacillus species belong to a large and diverse group of Gram-positive, facultatively anaerobic, non-spore-forming, rod-shaped bacteria that produce lactic acid as a major product of carbohydrate fermentation.<sup>3</sup> These bacteria are ubiquitous in the environment and propagate in ecological niches such as food, plants and decaying material. In humans and animals, several lactobacilli form part of the normal flora of the mouth, gut and vagina. Lactobacillus species are of great commercial importance in the probiotic food industry.<sup>2,4</sup>

## **Material Provided:**

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

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

## Packaging/Storage:

HM-479 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 Lactobacilli MRS agar

Incubation:

Temperature: 37°C

Atmosphere: Aerobic or Microaerophilic (CO<sub>2</sub> is not required for growth)

Propagation:

1. Keep vial frozen until ready for use, then thaw.

- Transfer the entire thawed aliquot into a single tube of broth.
- Use several drops of the suspension to inoculate an agar slant and/or plate.
- Incubate the tube, slant and/or plate at 37°C for 1 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 kisonensis*, Strain F0435, HM-479."

## 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 (BMBL). 6th ed. Washington, DC: U.S. Government Printing Office, 2020.

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#### References:

- HMP 9104 (Lentilactobacillus kisonensis, Oral Taxon 424, Strain F0435)
- Zheng, J., et al. "A Taxonomic Note on the Genuis Lactobacillus: Description of 23 Novel Genera, Emended Description of the Genus Lactobacillus Beijerinck 1901, and the Union of Lactobacilleae and Leuconostocaceae." <u>Int. J. Syst. Evol. Microbiol.</u> 70 (2020): 2782-2858. PubMed: 32293557.
- Makarova, K., et al. "Comparative Genomics of the Lactic Acid Bacteria." <u>Proc. Natl. Acad. Sci. USA</u>. 103 (2006): 15611-15616. <u>PubMed:</u> 17030793.
- Klein, G., et al. "Taxonomy and Physiology of Probiotic Lactic Acid Bacteria." <u>Int. J. Food Microbiol.</u> 41 (1998): 103-125. PubMed: 9704860.
- 5. Dewhirst, F. E., et al. "The Human Oral Microbiome." <u>J. Bacteriol.</u> 192 (2010): 5002-5017. PubMed: 20656903.

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