

## Microheliella maris

**Note:** The culturing conditions below are not necessarily the optimal growth conditions for each strain, as much variation is found between strains, and cultures are not always kept in optimal growth conditions at CCAP for practical reasons. There may be more info in the individual strain data on the website.

On receipt of culture: cultures should be subcultured into fresh sterile medium as described below, ideally within a few days of receipt. If the culture vessel is very full on receipt and subculturing cannot be done immediately, we advise transferring half of the culture to a sterile container to provide air space.

**ACDP Hazard Gp:** 1 - Non pathogenic / non hazardous. Unlikely to cause human disease.

Culture Medium: ASWP with boiled wheat or barley grain

Media recipes can be found on our website: <a href="www.ccap.ac.uk/index.php/media-recipes/">www.ccap.ac.uk/index.php/media-recipes/</a>

Lighting: dark or low light

**Light Cycle: -**

Temperature: 15 degrees C (or 20 degrees C)

**Sub Interval:** 10-12 weeks (at CCAP, may vary depending on environment)

Culture Vessel: small petri dishes

## **Culture Method:**

To inoculate the fresh media, a dense culture is chosen from existing stocks. The state of the culture is ascertained by using an inverted microscope.

To subculture, add 5-10% into fresh sterile medium. The cells often settle to the bottom of the dish and form a biofilm with the bacteria, we use a Pasteur pipette to gently scrape cells off the bottom. Add a boiled wheat or barley grain to each dish (to encourage growth of the bacteria the organism feeds on)

Use strict aseptic techniques throughout and if possible carry out all subculturing within a laminar flow cabinet (particularly important for axenic strains).