

***Mayorella vespertilioides***

**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:** NCL:PJ/0.01%NPA plus 1 flamed rice grain

Media recipes can be found on our website: [www.ccap.ac.uk/index.php/media-recipes/](http://www.ccap.ac.uk/index.php/media-recipes/)

**Lighting:** Low lighting or dark (a light source is not required)

**Light Cycle:** -

**Temperature:** 20 degrees C

**Sub Interval:** 5 weeks

**Culture Vessel:** Tissue culture flasks or small petri dishes

**Culture Method:**

Culture amoebae either in tissue culture flasks or small petri dishes. To subculture, check culture microscopically, then add a few ml of culture to fresh sterile medium with one flamed rice grain, this encourages bacterial growth and provides a food source for the amoebae.

**Use strict aseptic techniques throughout and if possible carry out all subculturing within a laminar flow cabinet.**