Amycolatopsis camponoti sp. nov.

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Table 1: Complete list of names proposed in the current register list.

Proposed Taxon	Etymology	Description	Parent Taxon	Туре	Registry URL
Species Amycolatopsis camponoti	[cam.po.no'ti] N.L. gen. n. camponoti, of Camponotus, referring to the insect Camponotus vagus Scopoli, from which the type strain was isolated	Aerobic, Gram-strain-positive, non-motile and filamentous actinobacteria. The aerial mycelia fragments into rod-shaped fragments (0.42 μ m in diameter). Well-developed substrate mycelium varies from light ivory to sulfur yellow, and the colour of aerial mycelium usually is white on ISP 2-ISP 4, ISP 6, MBA and Organic 79 media. When growing for three weeks in liquid Organic medium 79, it produces soluble pigments that ranges from faintly brown to red. The optimum growth temperature and pH are 28–30 °C and pH 7, but it is unable to grow at 10 and 40 °C and out of range 6–9 pH same as above 5.0% salinity (w/v). It metabolizes arabinose, fructose, galactose, inositol, lactose, maltose, mannitol, rhamnose, sorbitol, sucrose, xylose and weakly raffinose, but unable to use adonitol, cellulose, starch and salicin. Demonstrates noticeable activity of β -glucosidase, arginine dihydrolase, lysine and ornithine decarboxylases. The cell wall contains meso-2,6-diaminopimelic acid, arabinose, galactose, ribose and a trace of rhamnose as cell sugars. Major cellular fatty acids are iso-C16:0, iso-C15:0, anteiso-C17:0 and C16:0. The predominant menaquinone is MK-9(H4), while MK-9(H2) and MK-8(H4) are present as minor components.	Amycolatopsis	NCBI Assembly: GCA_902497555.1	seqco.de/i:23589