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APPENDICES

Table 3. Composition of culture medium K agar for *Alicylobacillus* sp.

K Agar (pH 3.7; Adjusted with 25% L-malic acid)	
Composition	**Amount (g)**
Yeast Extract	2.5
Peptone	5.0
Glucose	1.0
Tween 80	1.0
Agar	15.0
Demineralized water	1 L

Table 4. Composition of culture medium YSG agar for *Alicylobacillus* sp.

YSG Agar (pH 3.7; Adjusted with 1 N HCl)	
Composition	**Amount**
Yeast Extract	2.0 g
Glucose	1.0 g
Soluble starch	2.0 g
Agar	15.0 g
Demineralized water	1 L

Table 5. Composition of culture medium YSG broth for *Alicylobacillus* sp.

YSG Broth (pH 3.7; Adjusted with 1 N HCl)	
Composition	**Amount**
Yeast Extract	2.0 g
Glucose	1.0 g
Soluble starch	2.0 g
Demineralized water	1 L

Table 6. Composition of culture medium BAT agar for *Alicylobacillus* sp.

BAT Agar (pH 4; Adjusted with 1N H_2SO_4 or 1N NaOH)		Trace minerals solution	
Composition	**Amount**	**Composition**	**Amount**
$CaCl_2$. $2H_20$	0.25 g	$CaCl_2$. $2H_20$	0.66 g
$MgSO_4$. 7 H_2O	0.50 g	$ZnSO_4$. $7H_2O$	0.18 g
$(NH_4)_2SO_4$	0.20 g	$CuSO_4$. $5H_2O$	0.16 g
KH_2PO_4	3.0 g	$MnSO_4$. H_2O	0.15 g
Yeast extract	2.0 g	$CoCl_2$. $6H_2O$	0.18 g
Glucose	5.0 g	H_3BO_3	0.10 g
Trace minerals solution	1.0 ml	Na_2MoO_4. $2H_2O$	0.30 g
Demineralized water	500 ml	Demineralized water	1000 ml
Agar	15-20 g		
Distilled water	500 ml		

Table 7. Composition of culture medium BAT broth for *Alicylobacillus* sp.

BAT Agar (pH 4; Adjusted with 1N H_2SO_4 or 1N NaOH)		Trace minerals solution	
Composition	**Amount**	**Composition**	**Amount**
$CaCl_2$. $2H_20$	0.25 g	$CaCl_2$. $2H_20$	0.66 g
$MgSO_4$. 7 H_2O	0.50 g	$ZnSO_4$. $7H_2O$	0.18 g
$(NH_4)_2SO_4$	0.20 g	$CuSO_4$. $5H_2O$	0.16 g
KH_2PO_4	3.0 g	$MnSO_4$. H_2O	0.15 g
Yeast extract	2.0 g	$CoCl_2$. $6H_2O$	0.18 g
Glucose	5.0 g	H_3BO_3	0.10 g
Trace minerals solution	1.0 ml	Na_2MoO_4. $2H_2O$	0.30 g
Demineralized water	500 ml	Demineralized water	1000 ml
Distilled water	500 ml		