

The fermentations were run in 500-ml Erlenmeyer flasks containing 100 ml of medium. Presented in part before the Fermentation Subdivision of the Agricultural and Food Chemistry Division at the 126th meeting of the American Chemical Society, New York, 1954. The spore inoculum was prepared in the following way: Flat 6-ounce bottles containing about 35 ml of medium (6 per cent honey, 1 per cent Difco Bacto-peptone, 2 per cent agar) were seeded with spores from a soil stock. The flasks were inoculated with 4 ml of a mycelium suspension grown in medium containing 6 per cent dextrin and 2 per cent corn steep solids. 2.5 4.0 4.0 4.0 5.0 5.0 Sodium sulfate or sodium thiosulfate pentahydrate..... Analytical methods. 2.0 2.0 2.5 3.0 3.0 3.5 Lactose..... 2