

<b>Biochemical Test of <i>Bacillus cereus</i></b>	
<b>Basic Characteristics</b>	<b>Properties (<i>Bacillus cereus</i>)</b>
Catalase	Positive (+ve)
Citrate	Positive (+ve)
Gelatin Hydrolysis	Negative (-ve)
Gram Staining	Positive (+ve)
Growth in KCN	Positive (+ve)
Hemolysis	Positive (+ve)
Indole	Negative (-ve)
Motility	Positive (+ve)
MR (Methyl Red)	Negative (-ve)
Nitrate Reduction	Variable
Oxidase	Negative (-ve)
Pigment	Negative (-ve)
Shape	Rods
Spore	Positive (+ve)
VP (Voges Proskauer)	Positive (+ve)
<b>Fermentation of</b>	
Adonitol	Negative (-ve)
Arabinose	Negative (-ve)
Arabitol	Negative (-ve)
Cellobiose	Variable
Fructose	Positive (+ve)
Galactose	Negative (-ve)
Glucose	Positive (+ve)
Glycerol	Positive (+ve)
Glycogen	Positive (+ve)
Inositol	Negative (-ve)
Inulin	Negative (-ve)
Lactose	Negative (-ve)
Maltose	Positive (+ve)
Mannitol	Negative (-ve)
Mannose	Negative (-ve)
Melibiose	Negative (-ve)
Raffinose	Negative (-ve)
Rhamnose	Negative (-ve)
Ribose	Positive (+ve)
Salicin	Variable
Sorbitol	Negative (-ve)
Starch	Positive (+ve)
Sucrose	Variable
Trehalose	Positive (+ve)
Xylose	Negative (-ve)

<b>Enzymatic Reactions</b>	
Acetate Utilization	Variable
Arginine Dehydrolase	Variable
Casein Hydrolysis	Positive (+ve)
Esculin Hydrolysis	Positive (+ve)
Lecithinase	Positive (+ve)
Lysine	Negative (-ve)
Ornithine Decarboxylase	Negative (-ve)
Phenylalanine Deaminase	Negative (-ve)
Tyrosine Hydrolysis	Positive (+ve)