

## List of Terms

### *Cultures-*

Stage 1 of the paramecia production process. Sterile paramecia food cultures grown in at least 150x10mm glass or plastic petri-dishes, used to make paramecia

### *Sub-cultures-*

Stage 2 of the paramecia production process. Clean, but not sterile, paramecia cultures grown in 500-1000mls filtered fish water or de-chlorinated tap water. These are used to make *Cages*.

### *Cages-*

Stage 3 of the paramecia production process. Clean, but not sterile, paramecia grown in 500-1000mls filtered fish water. The only difference between *Cages* and *Subcultures* are that in cages, the paramecia population is started with sub-culture and in the sub-cultures the paramecia population is started with cultures. This is done to achieve optimum population density when harvesting paramecia and to produce enough culture to inoculate a large number of cages.

The container used for cages and sub-cultures should hold 500-1000mlss of water and be easy to wash, and ideally withstand high temperatures so that they can be cleaned using a cage washer or high temperature dishwasher. The containers should also allow for a good water surface to air ratio, which is vital in growing quality paramecia