

Lima Bean-based Agar Diet – 4-Liter Batch: Peach twig borer, *Anarsia lineatella*

1. Set up – Day before mixing diet

- Set up 10 trays per batch of diet to be poured; Each with 30 1-ounce cups = 300 Bioserv® cups)
- Measure following diet ingredients and put in plastic bags (agar, beans, & all “C” separately)

	4 Liter Batch	Notes
A. Water, Hot Tap	1,600 ml	
Agar	60 g	
B. Lima Beans (wet wt.)	800 g	(soaked, drained, frozen)
Water, Hot Tap	1,600 ml	
C. Wheat Germ (USB)	200 g	
Torula Yeast	160 g	
Sugar, D-fructose	40 g	
Ascorbic Acid	20 g	
Alphacel	40 g	
Cholesterol	3 g	
Methyl Paraben (MPHB)	6 g	
Sorbic Acid	6 g	
D. Wheat Germ Oil	10 ml	

2. Diet Preparation Method:

- Line blender lid with foil
- On 2-burner hotplate, heat 1600 ml hot tap water in large pot for agar and 1600 ml hot tap water in smaller pot for beans
- Add agar to water in large pot and stir with wire whisk
- Heat until agar melts and solution turns from milky to clear amber (about 10 minutes)
- While agar is melting, proceed as follows:
- In colander, rinse lima beans in hot tap water to thaw and separate; drain
- Place beans into large blender
- Add 1600 ml hot water from smaller pot to the beans in blender
- Blend 1-2 minutes at medium speed (wear ear protection)
- Check agar periodically; proceed when agar has melted
- Add dry ingredients (“C” components) to blender and stir with spatula
- Add wheat germ oil (“D” component) to blender
- Blend 1-2 minutes at medium speed (wear ear protection)
- Check agar; if ready, add agar to blender and blend all ingredients for 1-2 minutes
- Blend 1-2 minutes at medium speed (wear ear protection)

3. Dispense diet immediately:

- Pour diet into large, plastic dispenser bottle(s)
- Dispense by hand into 1-ounce cups in trays; fill just under half full
- Immediately tilt each tray in a circular motion to coat sides of cups with diet
Each dispenser fills about 10 trays of cups (about 300 cups)
- Allow diet to cool to room temperature
- Double-bag diet (5 trays per bag with flat Plexiglas insert on top) and store in refrigerator

4. Repeat as needed (e.g., 10 batches; 100+ trays; 3000+ cups)