Cooking Larvae Diet

Wen Aw

Weigh out agar 1 g per 100 ml of food to be prepared
2 Weigh out 0.022 g sugar, 2.719 g treacle, 7.938 g yeast and 7.321 g semolina per 100 ml of food for the 1:2 P:C diet, or 0.934 g sugar, 14.596 g treacle, 1.285 g yeast and 1.185 g semolina per 100 ml of food for the 1:16 P:C diet.

3 Measure out water into large beaker, add small amount from large beaker to separate beaker.

4 Add semolina to the small beaker and stir to ensure semolina is hydrated, leave aside.

5 Add agar and sugar to large beaker and mix.

6 Mark the volume on the beaker in pen.

7 Place in microwave and bring to boil.

8 Add treacle to large beaker, mix, and bring to boil.

9 Add yeast to large beaker, mix, and bring to boil, continue heating until mixture stops over-boiling.

10 Once the food will not boil over, add water to marked level to maintain the correct volume.

11 Boil for 10 minutes, mixing every 3 minutes, adding water to maintain volume.

12 Remove food from microwave and allow mixture to cool to 70°C.

13 Add semolina.

14 Allow food to cool to 60°C.
Add 1 ml of 10% propionic acid, 1 ml of 1% phosphoric acid, and 0.4 ml of 25% nipagin dissolved in 100% ethanol per 100 ml of food cooked.

Stir until semolina maintains suspension in the food.

Pour 25 ml of food per bottle.

Ensure semolina maintains suspension in the food mixture, stirring the food in the bottle if necessary.

Leave food to set and cool for 2 h.

Store food for no more than 1 week.