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Drosophila Natural Food Preparation

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- 1 Weigh 1 g of agar into flask and add 100 ml H₂O.
- 2 Melt the agar by heating in microwave. Keep an eye on it so that it does not boil over. Make certain that all of the agar is melted and that it has come to a rolling boil.
- 3 While agar cools mash up approximately 100 ml of fruit in the beaker.
- 4 When agar is cool to the touch add in the fruit and mix. You now need to work quickly before the agar sets.
- 5 Add 2ml **propionic acid** plus 0.8 ml **Nipigin** solution
- 6 Mix all well and portion to bottles (about 10 to 12 ml).
- 7 Plug bottles and allow to cool. Store 4°