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## Fruit fly potato culture media

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**Protocol status:** Working

**We use this protocol and it's working**

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## Abstract

Potato-based medium for culture of Drosophila melanogaster.



## Materials

- Distilled water;
- Dried yeast;
- White sugar;
- Instant mashed potato flakes;
- Agar;
- 95% ethanol;
- Ascorbic acid (Sigma - A92902);
- Methyl Paraben (Sigma – 47889);

## Before start

Preparation of 10 % Nipagin stock solution:

- 50 mL of 95% ethanol;
- 17.5 mL distilled water;
- 6.75 g of Methyl Paraben;

Note – This solution must be protected from light exposure.



- 1 Dissolve all following ingredients in 1.1 L of distilled water:
  - 12.9 g Dried yeast;
  - 1 g White sugar;
  - 40 g Instant mashed potato flakes;
  - 10 g Agar;
  - 0.875 g Ascorbic acid;
- 2 Boil everything for 15 minutes.
- 3 Let it cool down to 60°C and add 8.5 mL of 10% Nipagin solution.
- 4 Mix well and fill about 1/4 of your preferred fruit fly vials or bottles with the medium.
- 5 On a clean bench hood, let the medium solidify in the vials with the cap open to avoid water condensation and store at 4°C for further usage.