

Dextrose Food

5% Dextrose: 50g/1L

3.5% yeast: 35g/1L

8% cornmeal: 80g/1L

.9% agar: 9g/1L

30mL Tegosept

for 20L batch:

1kg dextrose

700g yeast

1.6kg cornmeal

180g agar

600mL Tegosept

Tegosept= 10% methyl paraben in 95% EtOH

1. Assemble kettle, add clean water (20L batch=20L of water; 10L batch = 10-10.5 L water due to evaporation) and turn on kettle mixer motor.
2. Weigh out ingredients, and then turn on steam.
3. Allow water to heat to about 70°C, then add ingredients EXCEPT TEGOSEPT.
--add with a gloved hand, slowly and breaking up clumps
4. Heat food mix to 97°C (slow boil) and turn off steam.
5. While food is cooling, set up boxes to pour (arrange bottles, initial and date boxes). Also check that manifold is clean and closed.
6. After food cools to 70°C (~20 min), add Tegosept and allow to mix for 5 minutes.
7. Fill bucket with ~5 L, then pour into manifold.
8. Pour food into vials and bottles:
Line up vials under holes
Pull lever for 1-2 sec or until vials are around 1 inch full.
9. Cover boxes with cheesecloth and clean up.
10. Cool at room temp overnight in a single layer covered with tea towels.
11. Plug the next day, bag, and store at 4°C.