	Standard Corn food	Banana food
	ingredients	ingredients
agar	36g	14g
glucose	400g	
corn flour	320g	100g
water	4~4.8L**	2L
beer yeast	160g	40g
banana		400g
liquid malt extract		60ml
molasses		60ml
propionic acid	12ml	6ml
anti-fungal agent*	40ml	10ml
	recipe	recipe
step 1	Boil agar, glucose, yeast and corn with 2~2.8L of water	Crush banana with food processor. Mix crushed banana, agar, yeast and 200mL of water
step 2	**Adjust amount of water seasonally	Mix malt and molasses with 0.9L of hot water
step 3	Simmer over low heat for 30min	Mix corn flour with 0.9L of hot water
step 4	Cool at 70 °C	Mix all togetehr and boil
step 5	Add propionic acid and anti-fungal regent	Simmer over low heat for 30min
step6		Cool at 70 °C
step7		Add propionic acid and anti-fungal regent

anti-fungal agent*: 10% n-Butyl p-Hydroxybenzoate in 70% EtOH