

Standard Corn food (4 L)

Ingredients

Tap water (warm water)	2L + 0.8L
Boiling water	2L
Agar	36g
Glucose	400g
Corn flour	320g
Ebios (Beer yeast)	160g
Propionic acid	6ml × 2
Nippagin*	20ml × 2

*10% p-Hydroxybenzoic Acid Butyl Ester/70% Ethanol

Instructions

- [1] Boil 2 L of water.
- [2] Prepare 2L of warm water in a measuring cup.
- [3] Measure out agar, glucose and corn flour, add them to the pot, and mix well.
- [4] Add 1L of the water from the measuring cup to the pot and mix well with a wooden spoon.
- [5] Add Ebios to the remaining 1L of water in the measuring cup and mix thoroughly with a whisk until no lumps remain.
- [6] Add the mixture from [5] to the pot and mix well.
- [7] Add 2L of boiling water + 0.8L of warm water to the pot and mix well.
- [8] Set the pot on a cooking over (IH oven) with high heat.
Set the pot to IH (high heat) and simmer while stirring to prevent burning.
Heat over high heat for 20 minutes until it bubbles vigorously.

[9] Cover the pot and place it in the Shuttle Chef to keep warm at high temperature.
Keep warm in the Shuttle Chef for 10 minutes.

[10] Divide equally into two heat-resistant containers, insert a thermometer, and cool to the appropriate temperature (60° C).
Cool while stirring as needed.

[11] Add Nippagin and propionic acid. Thoroughly mix using a silicone spatula, scraping the bottom, corners, and sides of the containers.

[12] Dispense the cooled feed into vials.

Cautions:

- When mixing in the pot, mix thoroughly from the bottom.
- Add preservatives immediately before dispensing and mix thoroughly to prevent thermal decomposition.
- Do not reheat after adding preservatives.
- Do not use detergent when washing pots or spatulas.