

FRUIT FLY FIELD TESTING PROCEDURE

The following are approved methods for testing for cherry fruit flies in the field or in packing plants. The information was provided by the Montana Department of Agriculture.

Brown Sugar Procedure

(Use a sample of at least 5 cherries from each container in the lot.)

1. Crush cherry fruit sufficiently to break open all the fruit.
2. Fill pan or other suitable container with 1/3 of crushed cherries.
3. Add measured water to cover the cherries, pouring water over crushing mechanism to wash larvae adhering to mechanism into the pan.
4. Mix brown sugar into water at the rate of 4-5 quarts of sugar per 5 gallons of water (7 pounds of sugar per 5 gallons of water). Solution used should read at least +15 soluble solids on the refractometer.
5. Stir mixture to dissolve brown sugar; stirring will cause foam to develop.
6. Allow to set for five minutes or until foam clears up.
7. Inspect for larvae.

Hot Water Procedure

1. Crush Cherry Fruit through wringer into pan containing a ¼ inch mesh liner.
2. Submerge crushed cherries in a container of hot water (140-180 degrees...not to kill larvae).
3. Agitate in water for approximately 60 seconds.
4. Remove cherries and mesh screen liner, skim off excess water and debris, pour remaining water into either an (a) Pyrex dish or (b) dull black pan. Larvae will settle to the bottom; use light under Pyrex, or over black pan, to inspect for larvae.