

**Red Flour Beetle (RFB)** and **Confused Flour Beetle (CFB)** are major pests of stored food. Newer insecticides used to control these pests have reduced mammalian toxicity. Physical and biological factors can affect insecticidal efficacy. These factors include insecticide formulation, temperature, relative humidity (RH), the presence of food materials, and insect species.

### **Example:** Formulation Effects

The emulsifiable concentrate (EC) of the pyrethroid Cyfluthrin is less effective than wettable powder (WP) on concrete (both 40.0 mg  $[AI]/m^2$ ).

# vival increases with RH and exposure interval, decreases with temperature.



**Example:** Physical Effects—Presence of food material can lead to increased survival after exposure to insecticides. Survival of RFB exposed on concrete treated with 20.0 mg  $[AI]/m^2$  cyfluthrin WP, then starved or given food.

Survival (%) of RFB Without Food



## Insecticides to Control Stored-Product Insects in Mills, Processing Plants, Food Warehouses, and Urban Storages









Visit our website to learn more about our research. http://bru.usgmrl.ksu.edu/arthur Insect photos courtesy of the USDA-ARS-GMPRC website.

Franklin H. Arthur, Research Entomologist Courtenay K. Hoernemann, Biological Technician, Jana L. Steele, Biological Aide

Studies with Pointsource, a volatile source of hydroprene that controls insects in confined spaces. Three and four week old RFB and CFB larvae exposed to Pointsource at different RH and temperatures. Younger larvae were more susceptible and RFB was more susceptible than CFB.



<b>22°C-30%</b>	RH
<b>27°C-30%</b>	RH
□ 27°C-75%	RH
□ 32°C-30%	RH
<b>32°C-75%</b>	RH

