



COMMAND PEST CONTROL

Information sheet number 48 - Flour moth



Appearance:

10-14 mm long, 20-22 mm wingspan, blue-grey forewings have transverse dark navy bars with a row of dark spots at tip & whitish hind wings. The larva is up to 16mm long and is creamy white to a pinkish or almost pale yellow colour. There are two lines of dark spots along its back and each one is close to a hair. There are also a pair of dark ring marks near the head and close to its rear end. The pupae are yellow in colour and turns reddish brown shortly before the moth emerges.

Breeding:

Approx. 350 eggs laid following the females mating, which is soon after emergence. This is usually within 4 days, eggs hatch from 4-28 days, they grow to 15-19 mm after 3-5 moults. The larvae pupate in the food material and sometimes over winter before pupating. Pupation lasts for 16 days, Life cycle In the UK 3-6 months.

Food:

It favours cereals, bran, wheat germ, nuts and cereal based products, flour products.

Where do Flour moths live?

Throughout the flour milling and baking industry and anywhere where flour is used in processing. Seen in roller mills in flour mills, mixers, pastry making plant and provers in bakeries. Inside plant dead spaces, brought in on bagged flour, and the principal pest in flour bins and silos especially in dust collection bags. Indicator sometimes of poor cleaning schedules and suppliers. Often common in provender mills.

Damage:

The larvae move quickly into foodstuffs after hatching and they spin threads, which binds the foodstuff together. These threads cause a large amount of webbing that can clog machinery and spouting etc

For more advice and control recommendations contact us on 01787 248049