

# Efficacy of structural heat treatments against *Tribolium castaneum* life stages

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# IPM techniques commonly used in the food industry

- **CHEMICAL**

- Residual sprays
- Aerosols
- Structural fumigants (Methyl bromide, ProFume)

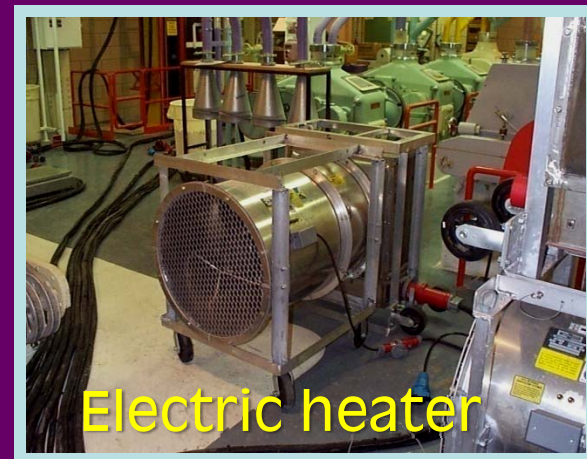
- **NONCHEMICAL**

- Stock rotation
- Sanitation
- Exclusion
- Heat treatment

❖ Heat treatment concept: Raising the ambient air temperature of the complete or partial facility to 122-140°F (50-60°C), and maintaining these temperatures for 24 hours



Gas heaters



Electric heater



Duct carrying heat from gas heaters



Steam heater



Fan

# Locations where heat can be used

- Bins/silos
- Whole-facility treatment
- Specific rooms
- Specific pieces of equipment

# A successful heat treatment depends on.....

- Estimating the amount of heat required (through heat-loss calculations)
  - KSU Heat Treatment Calculator
- Improving pest management efficacy
  - Eliminating cool spots ( $< 50^{\circ}\text{C}$ ) through uniform heat distribution (use of fans)
  - Assessing pre- and post-heat treatment insect counts
  - Following good exclusion and sanitation practices

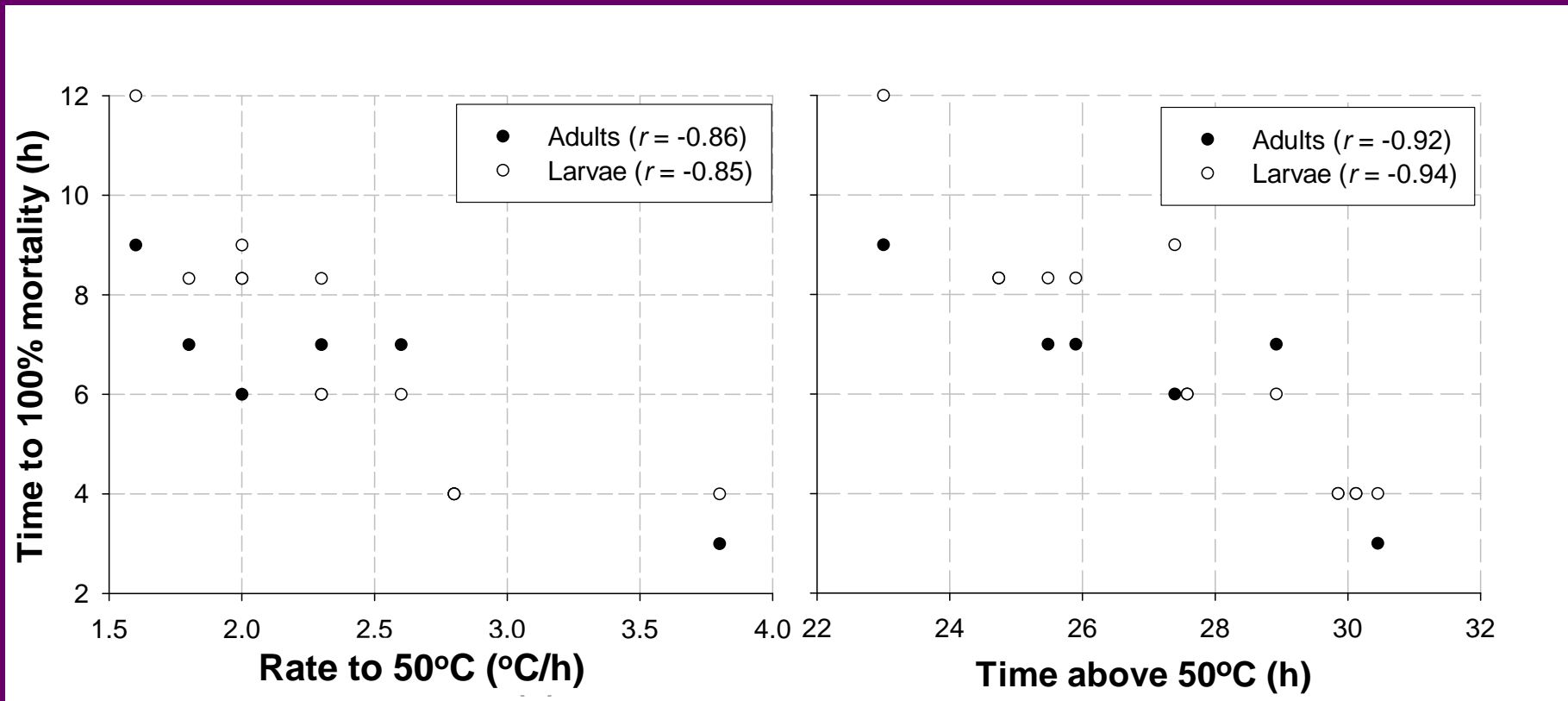


- Factors affecting insect mortality

# Factors affecting insect mortality

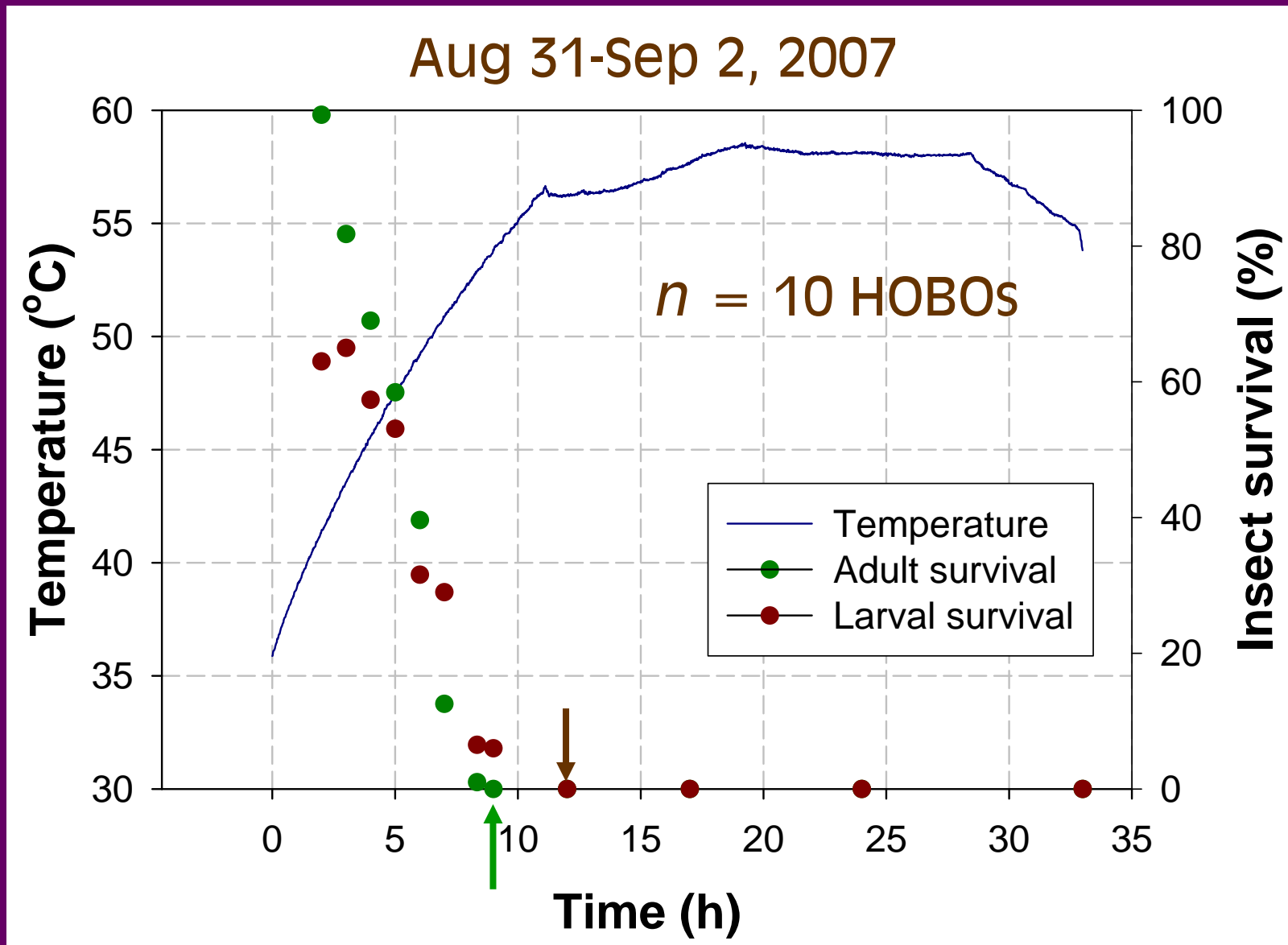
## (Breakfast cereal facility)

### Red flour beetle adults and young larvae



There is an inverse relationship between insect mortality and each of the two factors

# Breakfast cereal facility: Do we need a long exposure time?





# Thermal death kinetic model for the most heat tolerant stage

$$\log_{10}\left(\frac{N_{t-dt}}{N_t}\right) = \frac{dt}{D(T_t)}$$

where  $N_{t-dt}$  is the survival at  $t-dt$  time interval  $N_t$  is survival at time  $t$  upon integration equation becomes

$$\int_0^t \log_{10}\left(\frac{N_{t-dt}}{N_t}\right) = \int_0^t \frac{dt}{D(T_t)}$$

$$\log_{10} \frac{N_0}{N_t} = \int_0^t \frac{dt}{D(T_t)}$$

$$\log_{10} \frac{N_t}{N_0} = -\sum_0^t \frac{dt}{D(T_t)}$$

Boina, Subramanyam, & Alavi (2008)



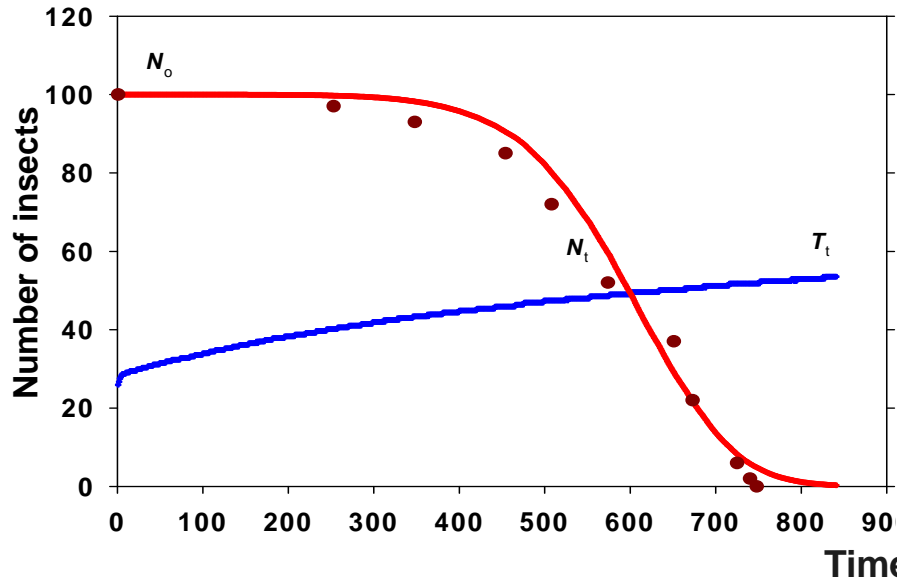
$$N_t = \frac{N_0}{10^{\sum_0^t \frac{\Delta t}{D(T_t)}}}$$

where  $N_0$  is the original number of insects;  $N_t$  is number of larvae at time  $t$ ;  $\Delta t$  is the incremental exposure time (1-min),  $D$  is the mean instantaneous  $D$ -value as a function of temperature ( $T_t$ ), and  $T_t$  is time- dependent temperature profile

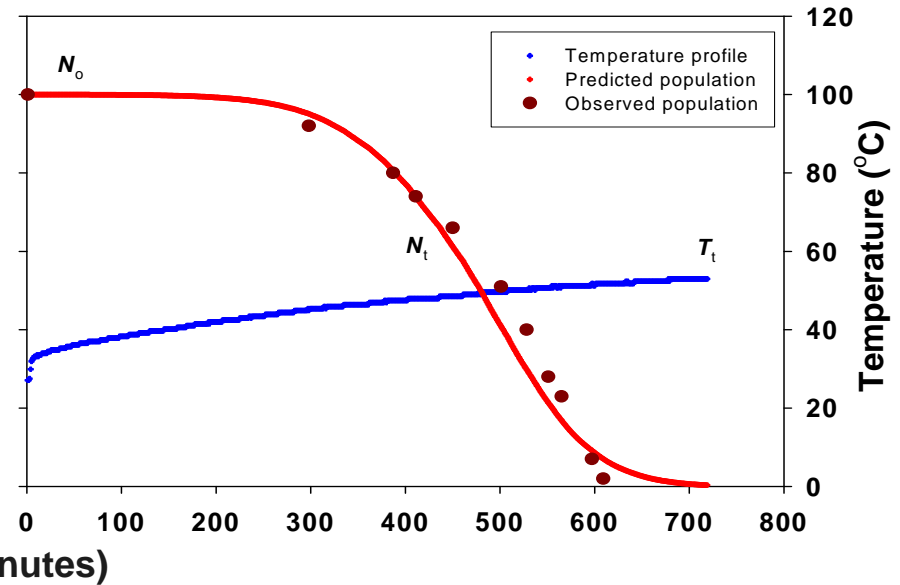
# Validation of the thermal death kinetic model against old larvae of the confused flour beetle

(Boina, Subramanyam, and Alavi 2008)

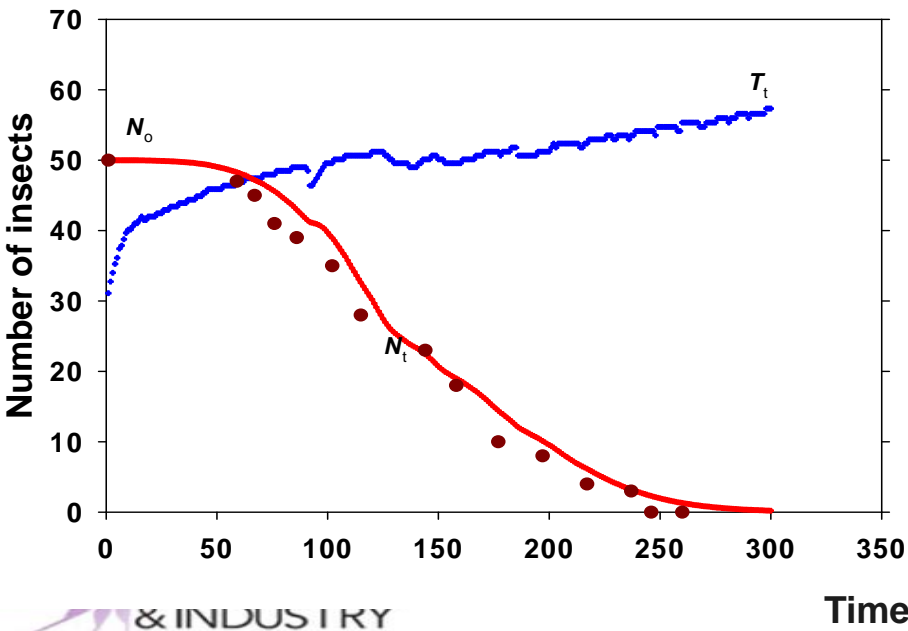
### Heating rate (2.12°C/h)



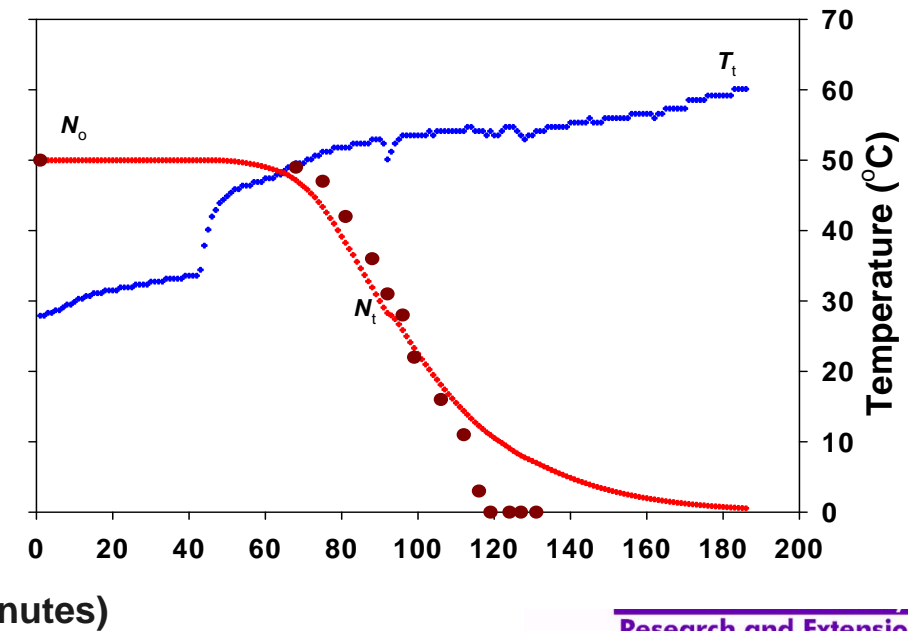
### Heating rate (2.44°C/h)



### Heating rate (5.31°C/h)

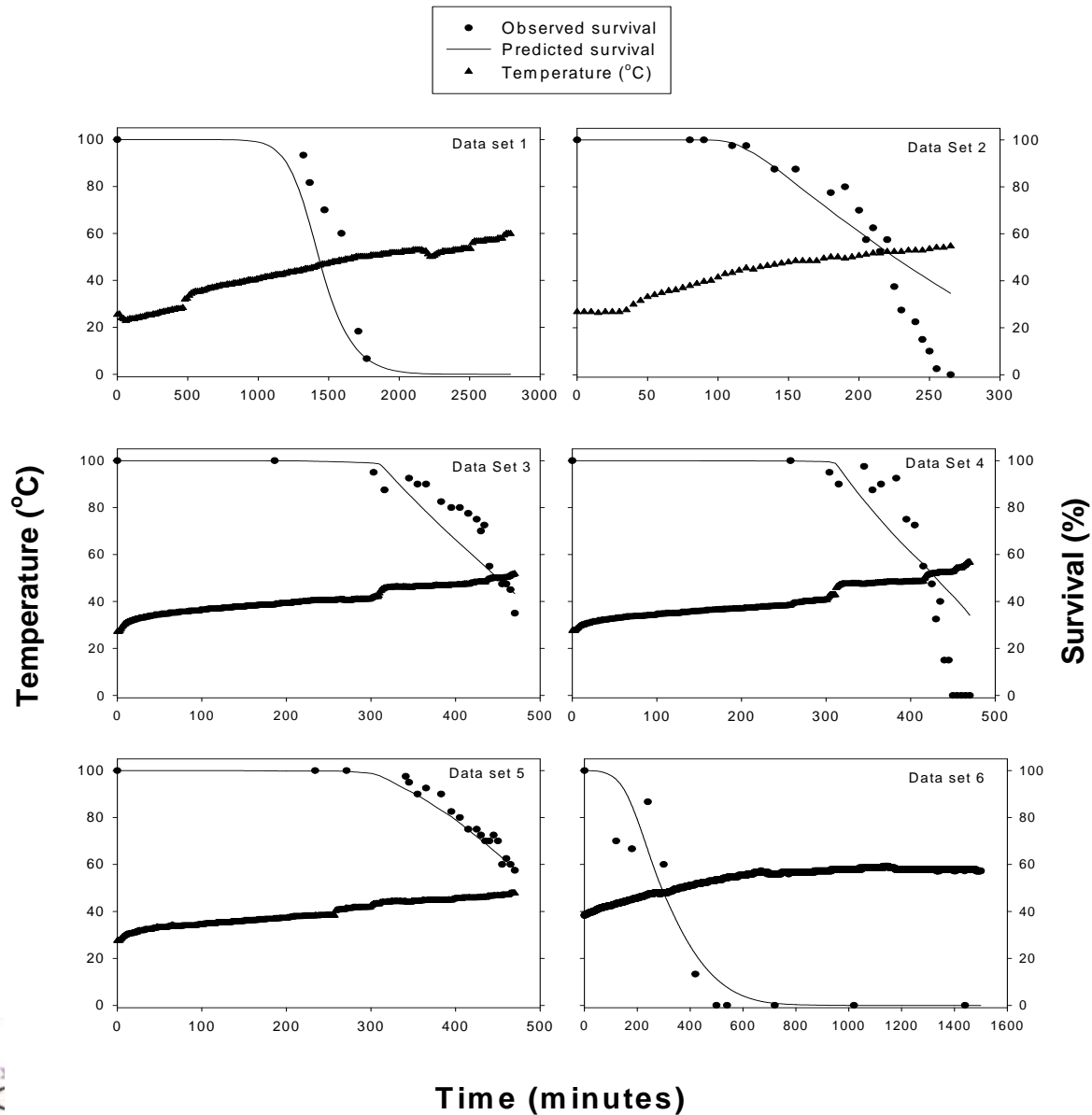


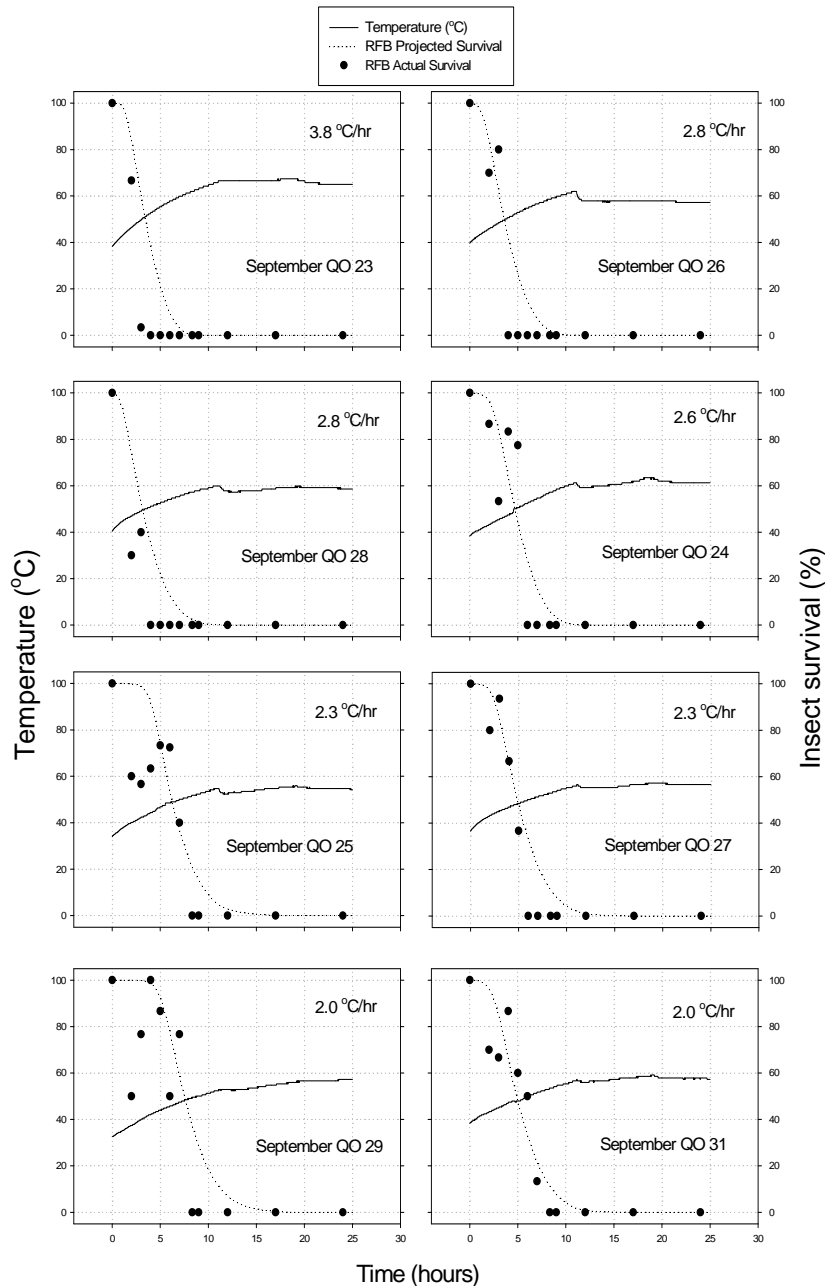
### Heating rate (12.02°C/h)



# Validation of the thermal death kinetic model against young larvae of the red flour beetle

# Observed and predicted survival of red flour beetle young larvae (Subramanyam & Mahroof, unpublished)

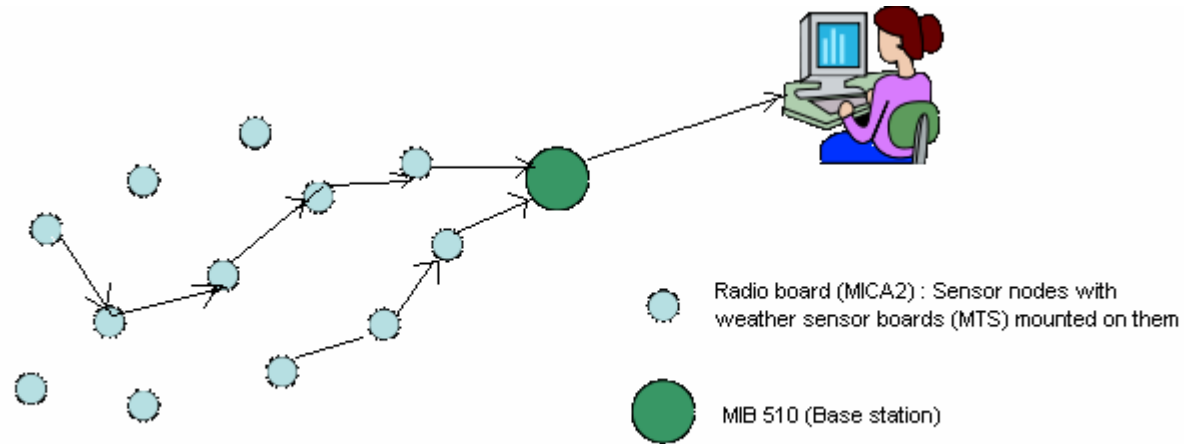




Observed and predicted survival of young larvae of red flour beetle in breakfast cereal facility

- Integrating remote temperature monitoring with the thermal death kinetic model
  - Take corrective action in “real time”

# Wireless sensor networks



Typical wireless sensor network architecture



# E.A.R.T.H. Software

**E**fficacy **A**ssessment in **R**eal **T**ime  
during **H**eat treatment

# EARTH

Step 1

Checklist/notes before heat treatment

Step 2

Deploy sensor nodes

Step 3

Checklist/notes during heat treatment

Step 4

Checklist/notes after heat treatment

Step 5

Archive heat treatment data

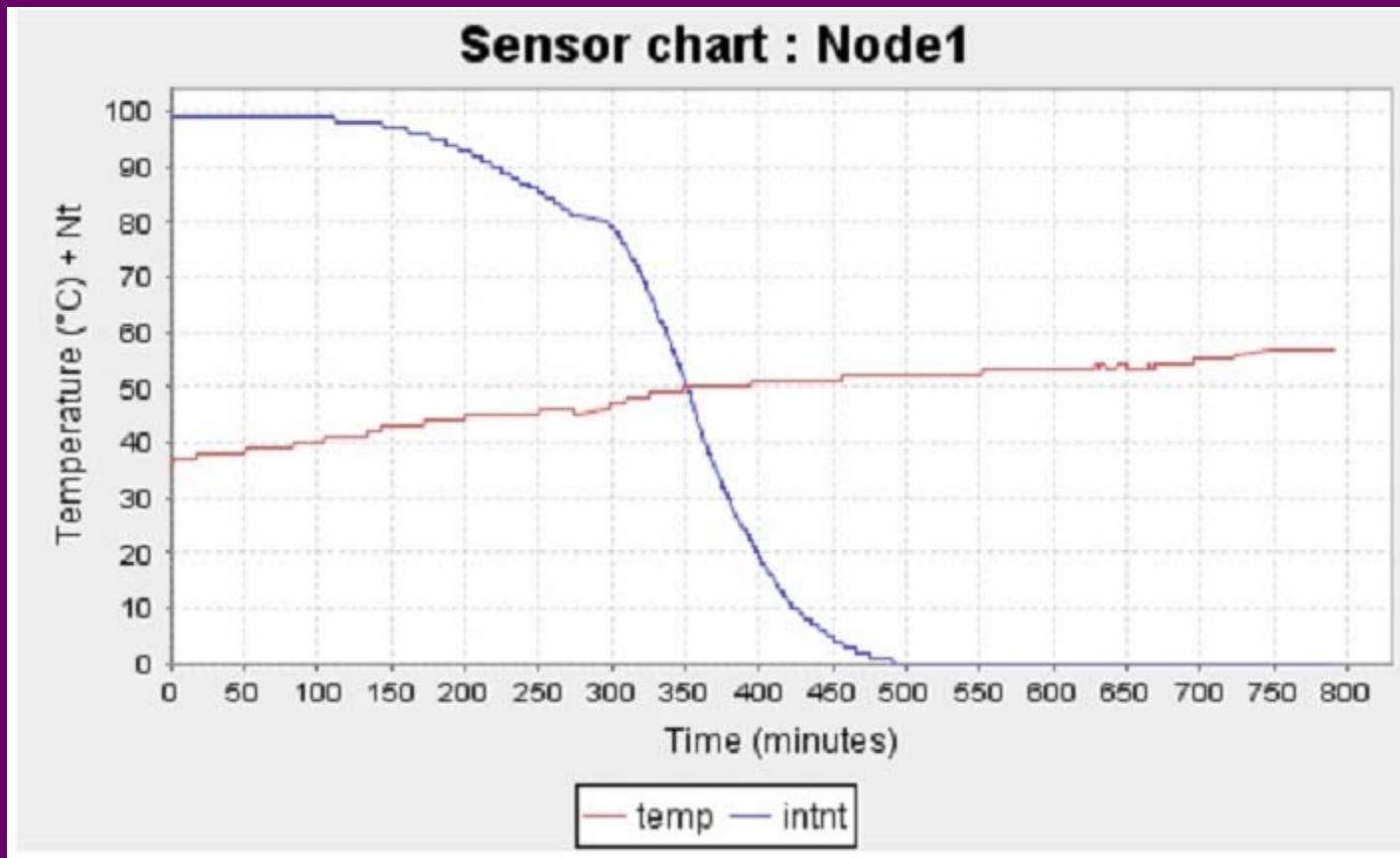
Print heat treatment data

Step 6

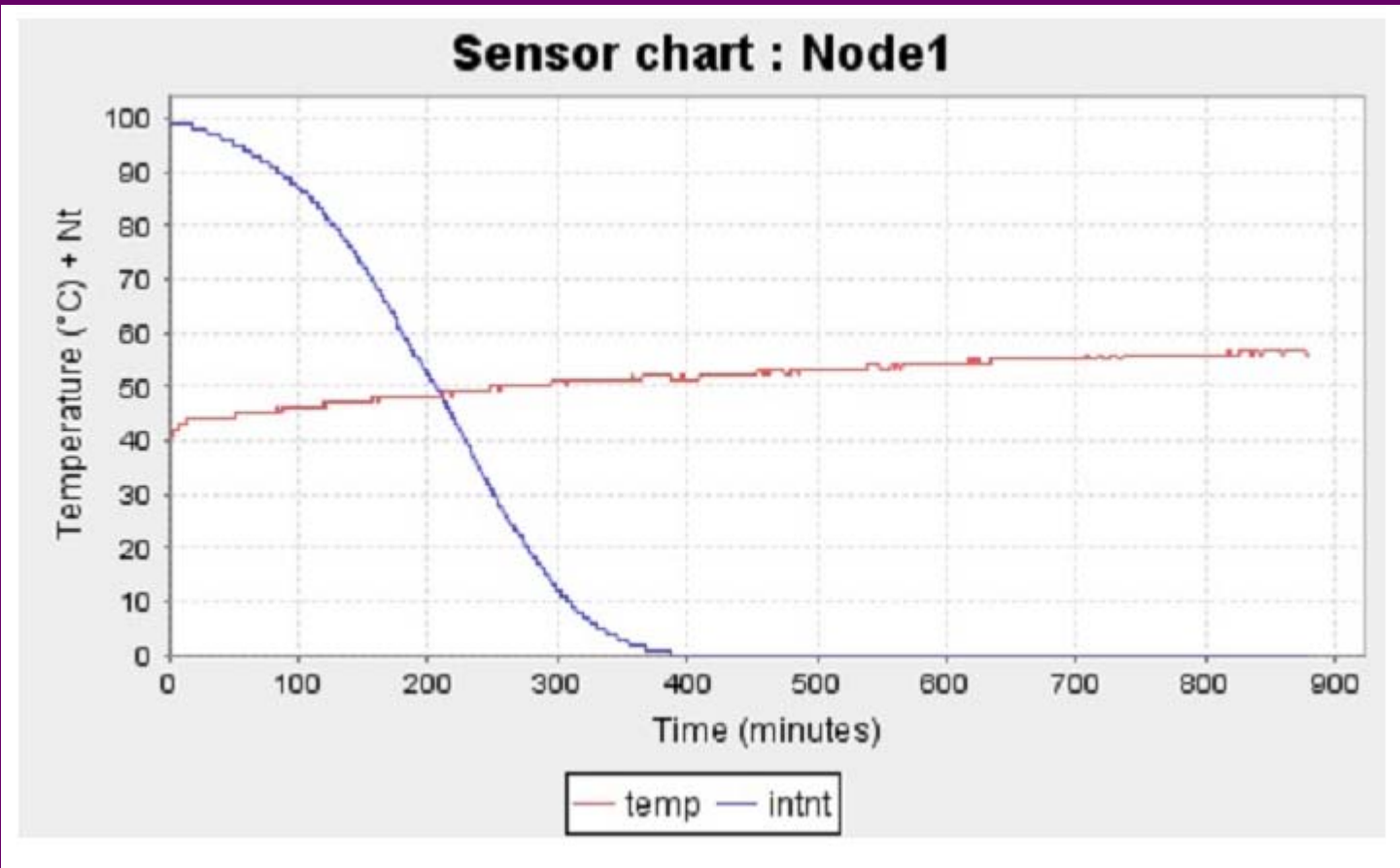
Reset database for next heat treatment

# Hal Ross Flour Mill, K-State

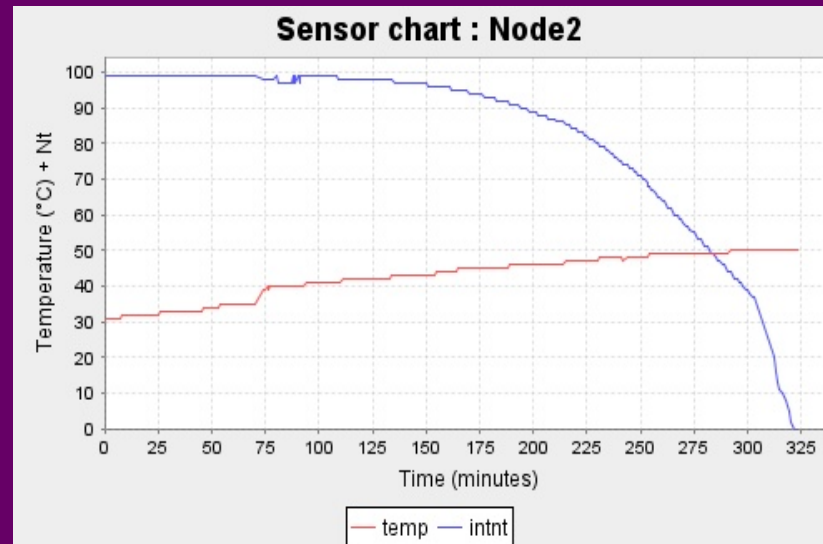
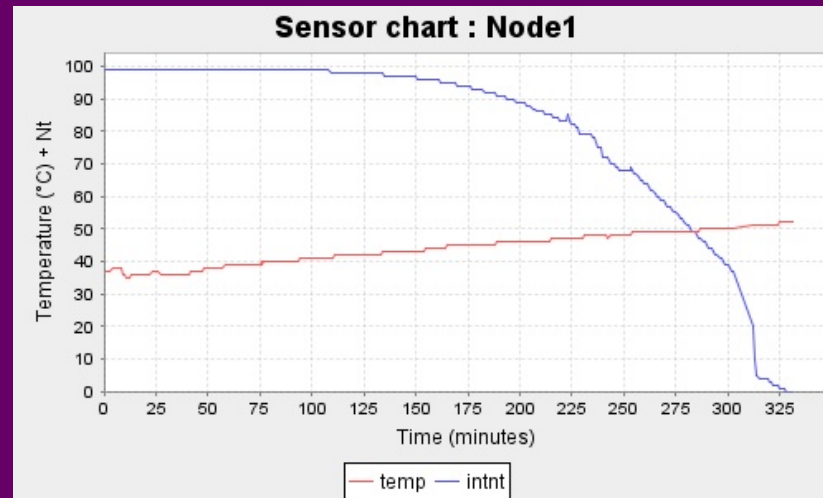
## May 13-14, 2009 Heat treatment Validation



# Hal Ross Flour Mill, K-State August 25-26, 2009 Heat treatment Validation



# Sunflower seed facility, Saint Louis, MO September 25-26, 2009 Heat treatment



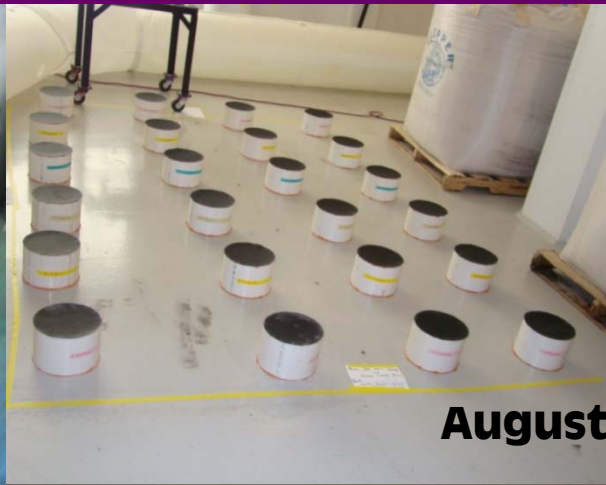
# Effectiveness against all life stages of red flour beetle

- May 13-14, 2009 Heat treatment
- August 25-26, 2009 Heat treatment

# K-State's Hal Ross Flour Mill



# Bioassay box and PVC rings



**August trt only**





# Temperatures attained in bioassay boxes, May 13-14

Box no. (Floor)	Hours to 50°C	Hours above 50°C	Max temp. (°C)	Hours to 50°C	Hours above 50°C	Max temp. (°C)
	Dusting of flour			2 cm deep flour		
1(1F)	17.3	6.7	53.0	17.0	7.0	52.5
2 (1F)	17.6	6.4	55.5	20.5	3.5	52.5
3 (1F)	-	-	42.0	-	-	42.5
4 (1F)	22.3	1.7	51.0	-	-	48.5
5 (1F)	17.5	6.5	51.5	18.8	5.2	50.5
6 (2F)	11.0	13.0	54.5	14.2	9.8	54.0
7 (2F)	16.7	7.3	56.5	19.6	4.4	55.0
8 (2F)	13.5	10.5	58.0	17.2	6.8	55.0
9 (2F)	12.4	11.6	58.0	16.5	7.5	55.5
10 (2F)	11.3	12.7	57.5	16.6	7.4	54.5
11 (3F)	11.6	12.4	60.0	12.8	11.2	58.5
12 (3F)	10.4	13.6	63.0	13.2	10.8	60.0
13 (3F)	11.9	12.1	61.5	13.8	10.2	59.0
14 (3F)	8.7	15.3	66.0	11.8	12.2	62.5
15 (3F)	12.5	11.5	59.5	14.5	9.5	57.0

Box no. (Floor)	Hours to 50°C	Hours above 50°C	Max temp. (°C)	Hours to 50°C	Hours above 50°C	Max temp. (°C)
	Dusting of flour			2 cm deep flour		
16 (4F)	11.2	12.8	66.5	13.4	10.6	60.5
17 (4F)	15.2	8.8	54.0	19.6	4.4	52.0
18(4F)	14.7	9.3	56.5	18.0	6.0	54.0
19 (4F)	15.9	8.1	57.0	18.5	5.5	54.0
20 (4F)	16.9	7.1	54.5	20.7	3.3	52.0
21 (5F)	9.9	14.1	61.0	14.8	9.2	58.0
22 (5F)	18.3	5.7	53.0	21.9	2.1	50.5
23 (5F)	14.6	9.4	56.0	16.3	7.7	53.5
24 (5F)	11.9	12.1	57.5	14.6	9.4	54.5
25 (5F)	15.0	9.0	55.5	18.4	5.6	53.5





# May heat treatment conclusions

- **Bioassay boxes**
  - In compartments with flour dust, maximum temp. attained ranged from 42-67°C and in 2 cm deep flour it was 43-63°C
  - At every location in compartments with 2 cm deep flour it took 1 to 5 h longer than compartments with flour dust to reach 50°C
  - Time to 50°C was 9-22 h in compartments with flour dusting and 12-22 h in compartments with 2 cm deep flour
  - Mortality of insects was 100% for all life stages except for boxes in 9.2% of the 250 compartments
  - Mortality less than 100% can be attributed to slow heating rates and/or not holding temperatures above 50°C for several hours

# Temperatures attained in bioassay boxes, August 25-26

Box no. (Floor)	Hours to 50°C	Hours above 50°C	Max temp. (°C)	Hours to 50°C	Hours above 50°C	Max temp. (°C)
	Dusting of flour			2 cm deep flour		
1(1F)	8.8	2.4	52.5	11.0	0.1	50.0
2 (1F)	22.0	2.0	50.0	21.0	2.3	50.5
3 (1F)	22.2	1.9	50.5	-	0.0	48.5
4 (1F)	18.1	5.9	54.5	21.3	2.8	51.5
5 (1F)	7.2	16.9	59.0	8.3	15.8	59.5
6 (2F)	10.5	13.5	57.5	12.2	11.9	57.0
7 (2F)	7.5	16.5	64.0	10.6	13.4	62.5
8 (2F)	7.7	16.4	63.0	10.1	14.0	60.5
9 (2F)	7.0	17.1	62.5	8.2	15.8	61.0
10 (2F)	6.3	17.7	64.0	9.3	14.7	62.0
11 (3F)	11.7	12.4	59.5	13.1	11.0	58.5
12 (3F)	5.8	18.3	62.5	8.0	16.1	60.5
13 (3F)	8.9	15.1	61.0	11.1	12.9	59.0
14 (3F)	9.0	15.1	62.5	10.7	13.4	60.0
15 (3F)	14.9	9.1	58.0	16.3	7.7	56.0

Box no. (Floor)	Hours to 50°C	Hours above 50°C	Max temp. (°C)	Hours to 50°C	Hours above 50°C	Max temp. (°C)
	Dusting of flour			2 cm deep flour		
16 (4F)	8.6	15.4	60.0	11.0	13.0	58.0
17 (4F)	15.6	8.4	56.5	18.0	6.0	54.0
18(4F)	6.8	17.3	63.0	9.1	15.0	60.5
19 (4F)	10.4	13.7	60.0	12.3	11.7	58.0
20 (4F)	10.3	13.7	60.5	13.3	10.8	58.5
21 (5F)	9.4	14.6	58.0	16.1	7.9	54.0
22 (5F)	9.4	14.6	59.0	11.1	13.0	57.5
23 (5F)	8.7	15.3	60.0	10.3	13.7	58.0
24 (5F)	7.5	16.6	61.0	8.7	15.3	59.5
25 (5F)	15.5	8.5	56.0	17.2	6.8	54.5







# August heat treatment conclusions

- **Bioassay boxes**
  - In compartments with flour dust the maximum temperatures attained were 50-64°C
  - In compartments with 2 cm flour maximum temperatures attained were 49-63°C.
  - Time to reach 50°C took 6-22 h in compartments with flour dust and in compartments with 2 cm deep flour it took 8-21 h
  - At every location compartments with 2 cm deep flour took 1 to 7 ho longer than compartment with flour dust chambers to reach 50°C
  - Mortality of insects was 100% for all life stages except in 7.6% of the 250 compartments, and less than 100% mortality can be easily explained by the rate of heating to 50°C and time above 50°C

# Mortality of adults in PVC rings, August 25-26, 2009

Table 1: RESULTS FOR PVC RINGS ADULTS MORTALITY DATA – 25<sup>th</sup>-26<sup>th</sup> AUGUST 2009

	FIRST FLOOR				THIRD FLOOR				CONTROL	
	12 HOURS HEAT TREATMENT									
Flour Depth (cm)	Hours to 50 C	Hours above 50 C	Max. Temp. (C)	% Adult Mortality	Hours to 50 C	Hours above 50 C	Max. Temp. (C)	% Adult Mortality	Maximum Temp. (C)	% Adult Mortality
0.1	-	-	45	0	-	-	47	100	29	0
0.2	-	-	41.5	0	-	-	45.5	10	29	0
1.0	-	-	39.5	0	-	-	45	75	29.5	0
3.0	-	-	37	3	-	-	44	5	30	0
6.0	-	-	35	0	-	-	44	0	29	0
10.0	-	-	35.5	0	-	-	44.5	10	29.5	4
	FIRST FLOOR				THIRD FLOOR				CONTROL	
	24 HOURS HEAT TREATMENT									
Flour Depth (cm)	Hours to 50 C	Hours above 50 C	Max. Temp. (C)	% Adult Mortality	Hours to 50 C	Hours above 50 C	Max. Temp (C)	% Adult Mortality	Maximum Temp. (C)	% Adult Mortality
0.1	-	-	48.5	89	15.0	9.0	58	100	29	0
0.2	-	-	47	20	15.8	8.3	57.5	100	29	0
1.0	-	-	46	5	15.9	8.1	58	100	29.5	1
3.0	-	-	44	2	16.4	7.7	57.5	100	30	0
6.0	-	-	42.5	2	16.7	7.3	56.5	100	29	0
10.0	-	-	42.5	9	16.3	7.7	57	100	29.5	0

# Mortality of eggs in PVC rings, August 25-26, 2009

Table 2: RESULTS FOR PVC RINGS EGGS MORTALITY DATA – 25<sup>th</sup>-26<sup>th</sup> AUGUST 2009

	FIRST FLOOR				THIRD FLOOR				CONTROL	
	12 HOURS HEAT TREATMENT									
Flour Depth (cm)	Hours to 50 C	Hours above 50 C	Max. Temp. (C)	% Eggs Mortality	Hours to 50 C	Hours above 50 C	Max. Temp. (C)	% Eggs Mortality	Maximum Temp. (C)	% Eggs Mortality
0.1	-	-	49.5	<b>99</b>	-	-	46.5	<b>60</b>	29	<b>21</b>
0.2	-	-	42.5	<b>80</b>	-	-	47	<b>26</b>	29.5	<b>29</b>
1.0	-	-	41	<b>35</b>	-	-	49	<b>87</b>	29.5	<b>27</b>
3.0	-	-	44	<b>71</b>	11.4	0.6	50.5	<b>100</b>	29.5	<b>23</b>
6.0	-	-	42	<b>76</b>	10.5	1.6	52	<b>100</b>	29.5	<b>* (530)</b>
10.0	-	-	37.5	<b>33</b>	9.5	2.5	53.5	<b>100</b>	29	<b>* (299)</b>
	FIRST FLOOR				THIRD FLOOR				CONTROL	
	24 HOURS HEAT TREATMENT									
Flour Depth (cm)	Hours to 50 C	Hours above 50 C	Max. Temp. (C)	% Eggs Mortality	Hours to 50 C	Hours above 50 C	Max. Temp (C)	% Eggs Mortality	Maximum Temp. (C)	% Eggs Mortality
0.1	13.3	10.8	55.5	<b>100</b>	15.2	8.8	58	<b>100</b>	29	<b>10</b>
0.2	22.0	2.1	50.5	<b>100</b>	15.6	8.4	58	<b>100</b>	29.5	<b>* (338)</b>
1.0	-	-	46.5	<b>91</b>	14.7	9.3	59	<b>100</b>	29.5	<b>* (149)</b>
3.0	-	-	45	<b>92</b>	14.4	9.6	59.5	<b>100</b>	29.5	<b>17</b>
6.0	-	-	45	<b>99</b>	15.4	8.6	57.5	<b>100</b>	29.5	<b>* (397)</b>
10.0	-	-	44	<b>77</b>	14.8	9.2	58.5	<b>100</b>	29	<b>26</b>

# Conclusions

- Heat treatment is an effective tool to disinfect structures
- Heat was effective in controlling all life stages of red flour beetle, provided temperatures reached 50°C and were held for several hours above 50°C
- Flour depth did not affect red flour beetle egg and adult mortality after 24 h provided temperatures were above 50°C
- Thermal death kinetic models and the EARTH software are useful tools to optimize heat treatments and to take corrective action in “real time”

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