

**Bio control:: Mass production::Fungus****White muscardine fungus, *Beauveria bassiana*****Introduction**

- The fungus is otherwise called as white muscardine fungus.
- The fungus spores and mycelia are milky white and found sprouting on the body of lepidopterous insects like *Helicoverpa armigera*, *Spodoptera litura* and *Anadevidia peponis*.

**Production procedure**

- Carrot cut into small pieces (40 g) is washed in potable water and transferred to conical flask (250 ml) and 15 ml of distilled water is added.
- The conical flasks are plugged with cotton and autoclaved for 20 min at 15 psi. The flasks are allowed to cool and taken to laminar flow chamber for inoculation.

**i) *B. bassiana* on *S. litura* larval cadavers**

- From a clean uncontaminated mother culture in slant loopful quantities of *B. bassiana* spores are transferred aseptically.
- The flasks are incubated at room temperature. The spores are obtained in a fortnight

**ii) *Beauveria bassiana* cultured on solid substrates in polypropylene bags****iii) *Helicoverpa armigera* larvae infected with *Beauveria bassiana***