



Anystis baccharum

Target pests

- Aphids
- Echinothrips
- European red mite
- Psyllids
- Thrips
- Two-spotted spider mites
- Whiteflies

Target crops

- Greenhouse vegetables
- Vegetable crops
- Orchards
- Ornamental crops
- Small fruits
- Grapevines
- Trees and shrubs
- Hop
- Cannabis

Anystis baccharum, also called the “whirligig mite” or “crazee mite,” is a cosmopolitan and highly versatile predatory mite.

It is noticeably larger than most other predatory mites (around twice the size of *Phytoseiulus persimilis*), bright orange-red in color, and extremely fast-moving. Its long legs and strong mobility allow it to cover wide areas quickly, even moving across non-organic surfaces, through spider mite webs, and over sticky trichomes. All mobile stages are predatory, and most individuals are females.

This highly mobile predator remains active across a wide range of environmental conditions and is particularly resilient in crops with dense canopies or sticky surfaces where other predators may be less effective. In greenhouse systems with soil or living soils, populations may persist for extended periods when suitable prey is available. However, in highly artificial growing environments with limited food resources, individuals may disperse in search of prey, making *Anystis baccharum* especially valuable for hotspot treatments and targeted introductions.

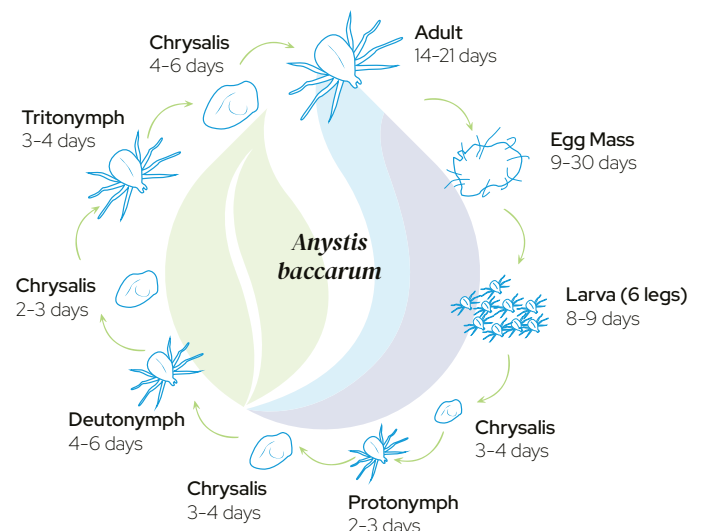
Life cycle

- **Optimal conditions:** 25°C, relative humidity of 60%.
- **Reproduction:** Female lays 45-100 eggs in clusters of 15-30 in the growing medium or nearby substrates
- **Quiescence:** Enters a quiescent state as temperatures fall and daylength shortens

Introduction rate*

Introduction	Quantity	Frequency	Duration
Preventive	2-5/m ²	As needed	Until control
Curative	10-20/m ²	Weekly	Until control

*Introduction rates are general guidelines and may vary by crop, target pest, pest pressure and growing conditions. Adjust based on scouting and technical advice.



Application

The mites are fragile, so allow them some time to emerge and move around.

Ideally, release in a central location. Sprinkling and pouring out the contents in several locations is also an option.

Storage

-  Use upon receipt.
-  Do not store.
-  Do not refrigerate or freeze.