Field corn with a high, soft starch content

Named for having a small indentation on then top of each kernel

STEM STEM

KANSAS CORN STEM

Developed by an Illinois
Farmer by the name of James
L. Reid

STEM

Won the blue ribbon at the World's Fair in 1893

STEM)

Most corn grown today is of this variety

STEM)

Used to make cornmeal flour for cornbread, corn chips, tortillas and taco shells

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It's starch can be used to create plastics and high fructose corn syrup

KANSAS CORNUS

Primarily used for animal feed, cooking oils and production of ethanol

Used to create food-grade starch and paper

Also known as Indian Corn or Calico Corn

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KANSAS CORN STEM

Named for having a hard outer layer to protect the soft endosperm

KANSAS CORNUSTEM

Has a very low water content which makes it more resistant to freezing

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The only crop to survive New England's "Year without Summer" in 1816

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Most of this type is multicolored

Used to make hominy

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Popcorn is a variant of this type of corn

KANSAS CORN

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Is also named ornamental because of its use during the holidays due to its multiple colorations

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Also known as wild maize

KANSAS CORNI STEM

It is a mutant - not an ancestor of the maize family

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Leaves are formed around each kernel in this type

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Has the strongest hull that contains a hard, starchy endosperm

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Has a moisture content between 13.5-14%

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Is a variety of flint corn

Remnants of this type have been found all the way back to 3600 BC

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Was a very popular snack during the Great Depression and WWII

KANSAS CORN STEM General Mills in 1981 patented the first microwaveable bag for this type

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Pressurized steam gelatinizes
the starch inside and breaks
through the hull at 135 psi,
expanding the starch into an
airy foam
STEM

Unpopped kernels are called "Old Maids" whereas popped kernels are called "Flakes"

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There are two types of Flakes –
Butterflies or Snowflakes that
are irregular with a number
of expanded wings and
Mushrooms which are ball–
shaped

Has a soft, starchy endosperm and a thin pericarp

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Used to make corn flour

Has a high sugar content due to a naturally occurring recessive mutation

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Harvested when kernels are immature - in the milk stage

Stores poorly due to lack of starch

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First recorded by European settlers in 1779 when given by the Iroquois

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Eaten with beans in Latin
America because each is
deficient in certain amino
acids that are abundant in
the other

Is a variety of flint corn

Originally developed by the Hopi - the Pueblo Indians of the Rio Grande

STEM

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This type is more drought tolerant, deeper rooted and shorter (4-5 ft)

For each 100g, it has a protein content of 7.8% versus 5.7% in yellow corn

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Contains different types o	of
anthrocyanins that corn i	ts
unique color	

Used to make blue tortilla chips

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Has an amylose content of 50% or greater - up to 94%

STEM

Used primarily for wet milling like in the production of ethanol and biodegradable plastics

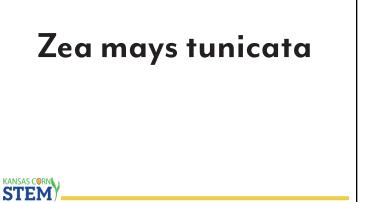
KANSAS CORN. STEM

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Zea mays indurata



Zea mays everta

Zea mays amylacea

Zea mays rugosa

KANSAS CORNU STEM Zea mays indentata

Kernal Card Game

STEM STEM



AMYLOMAIZE

KANSAS CORN STEM