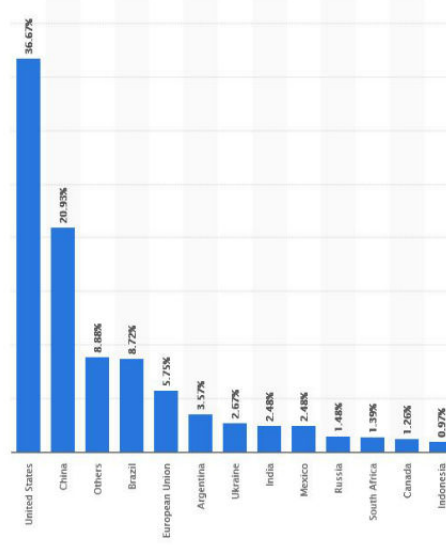




YELLOW & WHITE CORN

World Corn Production

Corn, also known as maize, is a grain plant cultivated for food. The origin of this grain remains unknown, however, many historians believe that corn was first domesticated in Mexico's Tehuacan Valley. Types of corn include sweet corn, popcorn, pod corn, flint corn, flour corn, waxy corn and dent corn. US produce one third of world's corn production.



Yellow corn

Is a variety of sweet corn. Its ears are wrapped in tightly bound lime hued husks with silks and a tassel that extend out from the tip. The yellow kernels are packed in tight almost uniform rows. A single ear of corn can contain up to 400 kernels. Freshly harvested yellow corn at its peak ripeness is sweet, offering flavors of almond and sugar, the kernels so succulent, the skin pops as you bite into it. As the corn matures, the kernels lose their milky consistency giving way to a starchy and doughy consistency. At this point, the corn is considered a grain crop and is best suited for processing or feedstock.

It continues to be a significant source of food and now fuel security, providing at least 12 billion bushels annually for agricultural and industrial use. Not all corn is grown for fresh eating. Corn varieties are classified essentially by their purpose. The amount of starch in any given corn variety will determine if it is used for sweet corn, feedstock corn, popping corn, flour corn or biofuel corn among other designations.



Visit us at

South Asia Corporation Inc. (SAC)
 APONALOY – PRO/ A 306, 322, Jessoro Road,
 Kolkata (Calcutta) -700132, WB, India
 Phone: +91.8017709041, 8617202485 | Email:
 mail@southasiacorporation.com |

YOUR GLOBAL SUPPLY PARTNER

We source corn globally from :
 Brazil, Argentina, US , Ukraine , Russia
 India etc.
 Export globally across 50 countries





So, what is the difference between yellow and white corn?

Frankly not much, at least in terms of flavor. Though some people believe that yellow corn is sweeter, that's not the case. The only difference is that the naturally occurring pigment that makes those kernels yellow, beta carotene, gives them a bit of a nutritional edge over white corn—beta carotene turns into vitamin A during digestion.

In fact, in 2008 researchers found a couple of long-lost strains of corn—yellow and, particularly, orange—that were so heavy in beta carotene that they were touted as a possibly crucial source of the nutrient in parts of Latin America and Africa, where chronic vitamin A deficiency can lead to blindness. (One challenge may be that corn-color preference tends to be culturally specific—in the U.S. the norm is yellow and/or white corn, whereas people in Africa are accustomed to white corn; orange corn is popular elsewhere, like in parts of

YOUR GLOBAL BUSINESS PARTNER

WHITE CORN

White corn is a sweet corn variety. Its ears are wrapped in tightly layered pale lime green to white husks. One ear of corn can contain up to 400 kernels growing in rows lengthwise. Both the kernels and milk of white corn are creamy white in color. The kernels have a very high percentage of sugar and water in their composition. When at their prime ripeness (the milking stage) the kernels will be tender, sweet and succulent. As the ear matures the water content decreases, the sugar turns to starch and the kernels become tough with a doughy consistency.

Visit us at

South Asia Corporation Inc. (SAC)
 APONALOV – PRO/ A 306, 322, Jessore
 Road, Kolkata (Calcutta) -700132, WB,
 India

Phone: +91.8017709041, 86172202485 |
 Email: mail@southasiacorporation.com |
 Web: www.southasiacorporation.com

