

White Corn

Zea mays L. var



CLEARVIEW
Farm

DEVELOPED BY THE ATKINS GROUP



About White Corn



- White corn, a member of the grass family, is characterized by ears of corn containing kernels that are white in color.
- White corn is planted in the spring and harvested in the fall, and the stalks will turn from dark green to golden-brown as harvest approaches.
- The starch in white corn is harder than other types of corn. This makes white corn good for making corn chips, tortillas, and other food items.

Uses



- Food Products: Tortillas, Corn Chips, White Corn Meal
- White Corn Starch
- Paper

Fast Facts



- Around 80% of white corn produced in the United States is made into corn-based masa products such as tortillas, tostados, etc.
- Other types of starch can be brightened by white corn starch.

White Corn at Clearview Farm



...more information coming soon!

www.clearview-farm.com

