

SWEET CORN TYPES – WHAT'S THE DIFFERENCE?



Double Standard

Look for the following to the right of each variety name: (su), (se) (se+), (syn), and (sh2).

Normal Sugary (su).

Sugars convert to starch rapidly after picking. Old-fashioned corn flavor.

2896G Double Standard



Sugar Buns

Sugary Enhanced (se) and (se+).

A four-gene trait that modifies the (su) or (sh2) gene. The result is increased tenderness and sweetness. Conversion of sugar to starch after picking is slowed. Isolate from (sh2) and dry/pop corn. (se) varieties have the traits from both parents and hence are "homozygous se"; (se+) varieties are hybrids between two (se) parents, or "fully sugary enhanced," and are sweeter.

267 or 267T Sugar Buns



Latte

Synergistic (syn).

Each synergistic ear has 75% (se) kernels and 25% (sh2) kernels. The sweet taste blends (se) tenderness with (sh2) crispness. Allow kernels to get plump before picking. Isolate from (sh2) and dry/pop corn.

3894G or 3894 Allure

4128 or 4128T Essence

4456 or 4456T Latte

2761 or 2761T Montauk

3413 or 3413T Temptress



Solstice

SUPER SWEET

Shrunken 2 (sh2).

This gene results in heightened sweetness and slowest conversion to starch after harvest. The abbreviation "sh2" refers to "shrunken," the appearance of the seeds (dry kernels). Isolate from all other corn types.

6036 or 6073T Vision MXR

3098 or 3098T Xtra-Tender 3473

4355 Solstice

3345 or 3345T Kickoff

4117 or 4117T Signature XR

3590G Natural Sweet

4459 or 4459T Superb MXR

4457 or 4457T Tempo XR

4458 or 4458T Cadence XR



Cadence XR