

# TYPES OF CORN

INDIANA'S FOUR COMMON  
CORN SPECIES

PRESENTED BY:





**FLINT CORN**



**SWEET CORN**



**POPCORN**



**DENT CORN**

# FLINT CORN

Flint Corn, commonly known as Indian Corn, has colorful kernels making it popular for decoration during the fall and autumn seasons.

Flint corn kernels have a hard outer shell called the hull. Its namesake comes from a flint stone, which is a strong rock used for making arrowheads and starting fires.

Hominy and polenta are popular dishes that use flint corn as the main ingredient.

**Trivia: What continent grows the most flint corn?**



# SWEET CORN

Farmers plant almost 6,000 acres of sweet corn each year in Indiana. That's only about 1% of the total corn acreage!

Sweet corn is the type of corn we eat as a vegetable - either from the cob, in a can, or frozen. Most corn varieties are harvested by a combine, but sweet corn is picked by hand!

Sweet corn is harvested when the ear is immature, giving the kernels a soft, milky texture.

**Trivia: What did Native Americans once use sweet corn husks for?**





# POPCORN

Indiana ranks 2nd in popcorn production, with over 80,000 acres planted each year.

Before popcorn pops, the pressure inside each kernel reaches 135 lbs of pressure per square inch!

During the Great Depression, popcorn became an affordable and popular treat for sale at only 5 cents per bag.

**Trivia: The #1 selling popcorn brand is Orville Redenbacher's. Where was he born?**



Answer: Brazil, IN

# DENT CORN

Imagine 6 million football fields full of corn! That size is equivalent to how much dent corn is grown in Indiana each year!

Dent corn accounts for over 98% of the total corn acreage in Indiana. The majority of dent corn, also known as *field corn*, is ground into animal feed or converted into ethanol.

This type of corn gets its name from the tiny depression - or dent - found on the crown of each mature kernel.

**Trivia: What corn-based flat food product is used to hold tacos together?**

