

Corn

Maize

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Maize (; Zea mays), also known as corn in North American English, is a tall stout grass that produces cereal grain. The leafy stalk of the plant gives rise to male inflorescences or tassels which produce pollen, and female inflorescences called ears. The ears yield grain, known as kernels or seeds. In modern commercial varieties, these are usually yellow or white; other varieties can be of many colors. Maize was domesticated by indigenous peoples in southern Mexico about 9,000 years ago from wild teosinte. Native Americans planted it alongside beans and squashes in the Three Sisters polyculture.

Maize relies on humans for its propagation. Since the Columbian exchange, it has become a staple food in many parts of the world, with the total production of maize surpassing that of wheat and rice. Much maize is used for animal feed, whether as grain or as the whole plant, which can either be baled or made into the more palatable silage. Sugar-rich varieties called sweet corn are grown for human consumption, while field corn varieties are used for animal feed, for uses such as cornmeal or masa, corn starch, corn syrup, pressing into corn oil, alcoholic beverages like bourbon whiskey, and as chemical feedstocks including ethanol and other biofuels.

Maize is cultivated throughout the world; a greater weight of maize is produced each year than any other grain. In 2020, world production was 1.1 billion tonnes. It is afflicted by many pests and diseases; two major insect pests, European corn borer and corn rootworms, have each caused annual losses of a billion dollars in the United States. Modern plant breeding has greatly increased output and qualities such as nutrition, drought tolerance, and tolerance of pests and diseases. Much maize is now genetically modified.

As a food, maize is used to make a wide variety of dishes including Mexican tortillas and tamales, Italian polenta, and American hominy grits. Maize protein is low in some essential amino acids, and the niacin it contains only becomes available if freed by alkali treatment. In pre-Columbian Mesoamerica, maize was deified as a maize god and depicted in sculptures.

Popcorn

Popcorn is one of six major types of corn, which includes dent corn, flint corn, pod corn, flour corn, and sweet corn. Corn was domesticated about 9,000 years

Popcorn (also called popped corn, popcorns, or pop-corn) is a variety of corn kernel which expands and puffs up when heated. The term also refers to the snack food produced by the expansion. It is one of the oldest snacks, with evidence of popcorn dating back thousands of years in the Americas. It is commonly eaten salted, buttered, sweetened, or with artificial flavorings.

A popcorn kernel's strong hull contains the seed's hard, starchy shell endosperm with 14–20% moisture, which turns to steam as the kernel is heated. Pressure from the steam continues to build until the hull ruptures, allowing the kernel to forcefully expand, to 20 to 50 times its original size, and then cool.

Some strains of corn (taxonomized as Zea mays) are cultivated specifically as popping corns. The Zea mays variety everta, a special kind of flint corn, is the most common of these. Popcorn is one of six major types of corn, which includes dent corn, flint corn, pod corn, flour corn, and sweet corn.

Corn smut

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Corn smut is a plant disease caused by the pathogenic fungus *Mycosarcoma maydis*, synonym *Ustilago maydis*. One of several cereal crop pathogens called smut, the fungus forms galls on all above-ground parts of corn species such as maize and teosinte. The infected corn is edible; in Mexico, it is considered a delicacy, called huitlacoche, often eaten as a filling in quesadillas and other tortilla-based dishes, as well as in soups.

Field corn

*field corn varieties are dent corn, flint corn, flour corn (also known as soft corn) which includes blue corn (*Zea mays amylacea*), and waxy corn. Field*

Field corn is a North American term for maize (*Zea mays*) grown for livestock fodder (silage and meal), ethanol, cereal, and processed food products. The principal field corn varieties are dent corn, flint corn, flour corn (also known as soft corn) which includes blue corn (*Zea mays amylacea*), and waxy corn.

Field corn primarily grown for livestock feed and ethanol production is allowed to mature fully before being shelled off the cob and being stored in silos, pits, bins, or grain "flats". Part of it is used to make corn syrup, especially with dent corn. Field corn can also be harvested as high-moisture corn, shelled off the cob and piled and packed like silage for fermentation; or the entire plant may be chopped while still very high in moisture, with the resulting silage either loaded and packed in plastic bags, piled and packed in pits, or blown into and stored in vertical silos.

It's Corn

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"It's Corn" is a song by The Gregory Brothers. The song remixes portions of an August 2022 interview of Tariq on Recess Therapy. The song was released in August 28, 2022 on YouTube and went viral on social media platforms. After the interview, seven-year-old Tariq was dubbed the CEO of Corn, and nicknamed the "Corn Kid".

On September 4, 2022, Kevin Bacon covered the song and posted it on Instagram. His cover was called "a soulful acoustic rendition" on Billboard. Later that month, Tariq attended the premiere of the 2022 film *Pinocchio*, appeared on *The Drew Barrymore Show*, and an advertisement for Chipotle Mexican Grill. Kristi Noem, the governor of South Dakota, declared September 3 as "Official Corn-bassador Tariq Day".

Sweet corn

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Sweet corn (*Zea mays* convar. *saccharata* var. *rugosa*), also called sweetcorn, sugar corn and pole corn, is a variety of maize grown for human consumption with a relatively high sugar content.

Sweet corn is the result of a naturally occurring recessive mutation in the genes which control conversion of sugar to starch inside the endosperm of the corn kernel. Sweet corn is picked when still immature (the milk stage) and prepared and eaten as a vegetable, unlike field corn, which is harvested when the kernels are dry and mature (dent stage). Since the process of maturation involves converting sugar to starch, sweet corn stores poorly and must be eaten fresh, canned, or frozen, before the kernels become tough and starchy.

It is one of the six major types of corn, the others being dent corn, flint corn, pod corn, popcorn, and flour corn.

Corn snake

The corn snake (Pantherophis guttatus), sometimes called red rat snake is a species of North American rat snake in the family Colubridae. The species subdues

The corn snake (*Pantherophis guttatus*), sometimes called red rat snake is a species of North American rat snake in the family Colubridae. The species subdues its small prey by constriction. It is found throughout the southeastern and central United States. Though superficially resembling the venomous copperhead (*Agkistrodon contortrix*) and often killed as a result of this mistaken identity, the corn snake lacks functional venom and is harmless. The corn snake is beneficial to humans because it helps to control populations of wild rodent pests that damage crops and spread disease.

Corn (disambiguation)

Look up corn in Wiktionary, the free dictionary. Corn most often refers to maize, the yellow, large-grained crop native to the Americas. It can also refer

Corn most often refers to maize, the yellow, large-grained crop native to the Americas.

It can also refer to the main cereal crop of a country or region:

Wheat, barley and oats in England and Wales

Oats in Scotland and Ireland

Corn may also refer to:

Corn flakes

Corn flakes, or cornflakes, are a breakfast cereal made from toasting flakes of corn (maize). Originally invented as a breakfast food to counter indigestion

Corn flakes, or cornflakes, are a breakfast cereal made from toasting flakes of corn (maize). Originally invented as a breakfast food to counter indigestion, it has become a popular food item in the American diet and in the United Kingdom where over 6 million households consume them.

The cereal, originally made with wheat, was created by Will Kellogg in 1894 for patients at the Battle Creek Sanitarium where he worked with his brother John Kellogg who was the superintendent. The breakfast cereal proved popular among the patients and Kellogg subsequently started what became the Kellogg Company to produce corn flakes for the wider public. A patent for the process was granted in 1896, after a legal battle between the two brothers.

With corn flakes becoming popular in the wider community, a previous patient at the sanitarium, C. W. Post, started to make rival products. Kellogg continued to experiment with various ingredients and different grains. In 1928, he started to manufacture Rice Krispies, another successful breakfast cereal.

There are many generic brands of corn flakes produced by various manufacturers. As well as being used as a breakfast cereal, the crushed flakes can be a substitute for bread crumbs in recipes and can be incorporated into many cooked dishes.

Corn starch

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Corn starch, cornstarch, maize starch, or Cornflour (British English) is the starch derived from corn (maize) grain. The starch is obtained from the endosperm of the kernel. Corn starch is a common food ingredient, often used to thicken sauces or soups, and to make corn syrup and other sugars. Corn starch is versatile, easily modified, and finds many uses in industry such as adhesives, in paper products, as an anti-sticking agent, and textile manufacturing. It has medical uses as well, such as to supply glucose for people with glycogen storage disease.

Like many products in dust form, it can be hazardous in large quantities due to its flammability—see dust explosion. When mixed with a fluid, corn starch can rearrange itself into a non-Newtonian fluid. For example, adding water transforms corn starch into a material commonly known as oobleck while adding oil transforms corn starch into an electrorheological (ER) fluid. The concept can be explained through the mixture termed "cornflour slime".

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