# Peeled White Waxy Corn Kernels



A soft, smooth kernel with the characteristic chew of waxy corn.

Taste & texture

Removing the outer skin gives these white waxy corn kernels a smoother bite while keeping their pleasantly chewy texture.

Menu ideas

Add to rice, porridge or soup for a soft, chewy bite.

Ingredients

Peeled white waxy corn kernels only. No other ingredients or additives.

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|---|---|
| Processing<br>Cooked | Delivery & storage<br>Supplied frozen; keep frozen |
| Specifications<br>Made to your requirements | Shelf life<br>18 months when kept frozen |

Heilongjiang Zeji Agricultural Science and Technology Development Co., Ltd.

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# Peeled Yellow Sweet-Waxy Corn Kernels



Taste & texture

These yellow kernels combine the natural sweetness of corn with the soft, chewy texture of waxy varieties.

Menu ideas

Use in corn soups and desserts, or puree to make corn pancakes.

Natural sweetness with a soft, pleasantly chewy texture.

Ingredients

Peeled yellow sweet-waxy corn kernels only. No other ingredients or additives.

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|---|---|
| Processing<br>Cooked | Delivery & storage<br>Supplied frozen; keep frozen |
| Specifications<br>Made to your requirements | Shelf life<br>18 months when kept frozen |

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# Peeled Sweet Corn Kernels



Tender golden kernels with natural sweetness and corn flavor.

Taste & texture

These tender kernels have a mild sweetness and distinctive corn flavor that work well in both sweet and savory dishes.

Menu ideas

Add to salads or creamy soups, or bake with cheese to make Korean corn cheese.

Ingredients

Sweet corn kernels only. No other ingredients or additives.

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|---|---|
| Processing<br>Cooked | Delivery & storage<br>Supplied frozen; keep frozen |
| Specifications<br>Made to your requirements | Shelf life<br>18 months when kept frozen |

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