Hi–A™ Corn

TAMZ102 - A Specialty Hi-A Corn with High Anthocyanins and High Antioxidants for Producing High-value and Nutritious Fresh Produce, Grain and Silage

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TAMZ102 is a specialty crop corn hybrid developed by the Texas A&M AgriLife Corn Breeding Program in Lubbock under the direction of Dr. Wenwei Xu. Its kernels and other tissues have high anthocyanins and high antioxidants (Hi-A corn). Its kernels are more tender and sweeter than field corn but contain less sugar than sweet corn. TAMZ102 can be used to produce high-value and nutritious fresh market produce, grain, and/or silage. TAMZ102 was developed and selected for adaptation to the growing conditions of the southern United States. It does not contain any transgenic genes and can be used for both conventional and organic crop systems. *Imagine how exciting it is when you eat Hi-A corn is like eating a combo of corn bread and blackberries!*

TAMZ102

Planting and crop management: TAMZ1012 can be grown like sweet corn as a high-value specialty crop and provide significant income for the fresh produce and processing markets. It can also be used to produce grain or silage, but grain yield is about 5% lower than the commercial yellow hybrids. It takes about 90 to 100 days from planting to harvest fresh ears. When used as a grain or silage seeds, TAMZ102 is a hybrid with a relative maturity of 110 days. The plant population may range from 20,000 to 35,000 plants per acre depending on your field condition and management practices.

Harvesting for fresh ears: The whole kernel should become black 30-35 days after pollination and be ready to harvest (usually we harvest sweet corn 21 days after pollination). After you pick up the ears, trim ears by removing 1-inch ear tips (they have corn earworm larvae) and some shank from ear base but keep 2-3 layers of husk leaves (5-6 leaves) on the ear for cooking or storage.

Cooking: Microwave one ear with husk on for 5 minutes (8 min if you cook two at the same time).

Freezer storage: Harvest fresh ears with 2-3 layers of husk leaves. Put fresh ears in a freezer storage bag and freeze to enjoy later. There is no loss in flavor by freezing. *The frozen ears should be stored in -20° freezer. To cook frozen ears, quickly defrost the ears, then microwave one ear with husk on for 5 minutes (8 min if you cook two at the same time). Avoid slow defrost.*

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