

MAIZE



CORNFLOUR

This is a very versatile form of starch, which is widely used for binding, setting, thickening and to make the paste used to manufacture many extruded snack foods.



CORN OIL

The maize kernels are crushed and a small quantity of corn oil is extracted. The oil is from the germ in the kernel.



SWEETCORN

The kernels are removed from the cob. They may be preserved by freezing or canning.



EXTRUDED SNACKS

Cornflour paste is used in the production of extruded snacks. These are available in a wide range of shapes and flavours.



TORTILLA CHIPS

These originate in Mexico and are made from Masa. Masa is made from maize grains which have been boiled in water and ground. This mixture is pressed out and cut into shapes, which may be fried to form tortilla chips.

Maize, also known as corn, is processed into different ingredients, such as corn oil and cornflour. It is also manufactured into a variety of food products. All have different physical, chemical, nutritional and sensory characteristics, due to the way in which they are processed.

CORNFLAKES

These are made from partially milled grains called flaking grits. They have their germ and hull removed. A mixture of flaking grits, syrup, sugar, malt and salt is pressure cooked and dried. This is then squashed between steel rollers. The flakes may then be fortified and coated with flavourings.



POPCORN

When dried maize kernels are heated the water in the grains turns to steam causing them to expand. Popped corn can be flavoured or coloured in various ways.



POLENTA

Polenta is common in Italy. It is ground maize of equivalent size to semolina. It is used to make a porridge which is also called polenta.