The Pioneer IndustrySelect™ Products Difference...

Product characterization... We know our products and their end use functionality. Pioneer has the most extensive food corn product characterization effort in the industry.

Product yield and agronomic performance... Because Pioneer® brand seed products are performance leaders, growers are more likely to participate in origination programs.

Market footprint... Pioneer products are widely produced, making it easier to source large volumes of grain with consistent quality.

Seed Distribution Traceability... Pioneer’s unique seed distribution network facilitates tracking of grain availability and quality control.

Grower relationships... Pioneer’s tradition of service and strong grower relationships allows us to efficiently link end use customer needs with quality oriented growers.

Research commitment... With the most aggressive end use product development research engine in the industry, you can be sure that Pioneer is committed to providing seed products that growers want to plant, and grain that end users value.

At Pioneer, our continuing challenge is to provide seed products that growers want to plant, which yield the type of grain food corn processors find of value. For additional information regarding yellow and white food-grade hybrids, contact your local Pioneer sales professional or Morrie Bryant, Business Manager, Food Corn.

Tel: 515.334.6646
E-mail: morrie.bryant@pioneer.com

Websites:
North American Millers Association
www.namamillers.org

Tortilla Industry Association
www.tortilla-info.com

American Association of Cereal Chemists
www.aaccnet.org

American Institute of Baking
www.aibonline.org

Food Corn Processing Information

PIONEER® brand Food-Grade White & Yellow Corn Hybrids
The term “hard endo” simply refers to corn with a hard endosperm, or corn of harder texture. This term is often used in reference to yellow food corn (YFC) and is commonly used by specialty grain handlers.

All Pioneer® brand food-grade corn hybrids are characterized for such traits as kernel density, composition, size, and ear rot diseases (Fusarium, Gibberella, Diplodia).

The U.S. food corn market is composed of three segments:

1. **Dry Milling**...is a form of value-added processing that fractionates corn mechanically, producing grits, meal, and flour. Popular foods such as breakfast cereals, baking mixes, and extruded snacks are made from dry milled corn.

2. **Alkaline Cooking**...is the ancient process that transforms corn into dough, generally referred to as masa. Corn tortillas, tacos, and corn chip snacks are all products of alkaline cooking.

3. **Specialty Grain Handlers**...distribute white and yellow food-grade corn to both domestic and export markets.

Food corn market opportunities can be both worthwhile and rewarding. However, it is imperative that growers fully understand the expectations of a particular market prior to engaging in it. There are special considerations associated with producing food-grade corn that growers should be prepared to manage. Careful and proper harvesting, drying, handling, and storage of grain is necessary to ensure full grower premiums or incentives are received. Pioneer does offer growers information and expertise to help them fulfill these market demands.