

# TECHNICAL SHEET

## Ikenné, Obantampa varieties maize

### Presentation of maize (CMA/AOC, 2005)

The corn, *Zea mays* (L), belongs to the genus *Zea*, family Poaceae, tribe Andropogoneae. It is an annual herbaceous cereal, with generally weak or even null tillering and an abundant fibrous root system. It presents a large morphological diversity according to the varieties. There are several varieties of corn grown for human consumption: sweet corn, pearl corn, dent corn, flourey corn and glass corn, which is also used as fodder. Ordinary immature corn, on the cob, is widely consumed, either boiled or roasted. Flourey corn, on the other hand, has a grain with a soft albumen, which is widely used as food in Mexico, Guatemala and the Andean countries. More recently, other varieties have appeared: oil-rich corn (appreciated in human food because of the presence of antioxidants that make it more stable), waxy corn (high content of amylopectin, used by some food industries or paper mills as a thickener), amyloid corn (high content of amylose, used by the industry as film for food packaging), etc. The whole grain is composed mainly of starch (64-78%, dry basis), proteins (7- 12%), lipids (12%) and fat (12%).

12%), lipids (4-6%), sugars (1.0-3.0%), minerals (1.0-1.5%), fiber (2.0-2.5%), and vitamins (Waston, 1987 cited in SEMASSA et al, 2016).

### Maize cycle

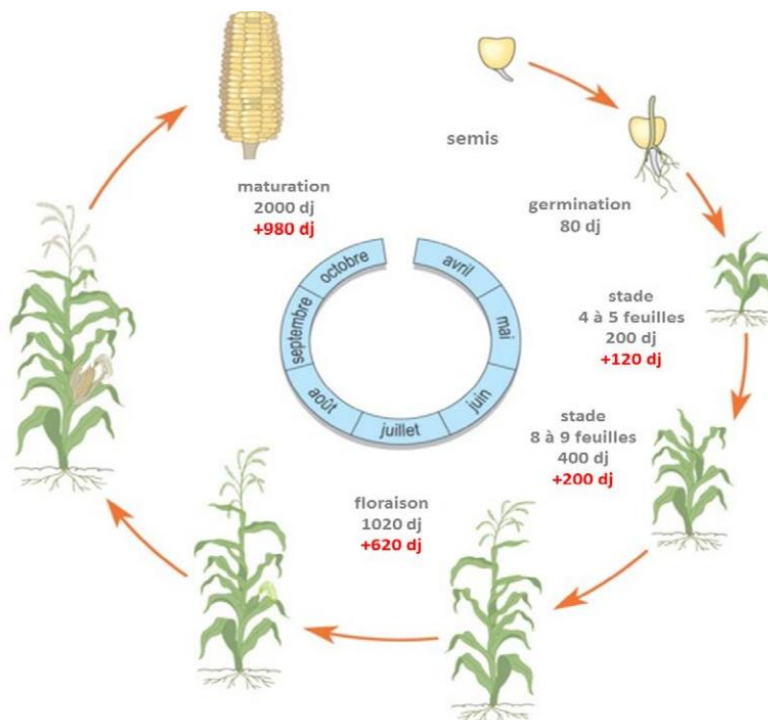


Figure 1 : maize cycle (source : Bekhtari, 2016)

## Maize grain

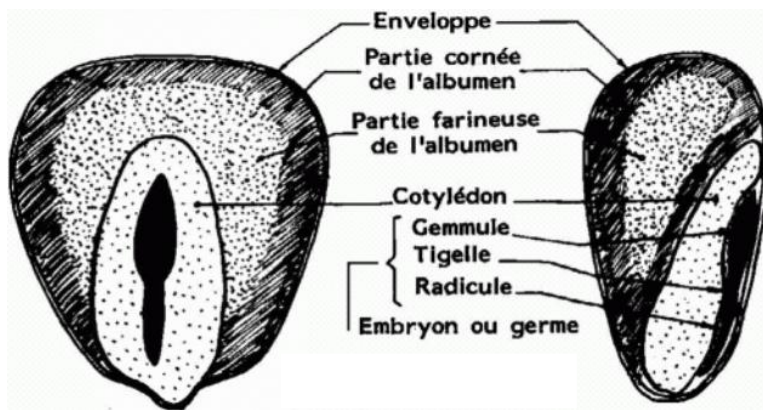


Figure 2 : cutting of a grain (source : TPE PP CORN / POLYSTYRENE

<http://tpepopcorn.eklablog.fr/premiere-partie-le-mais-et-sa-transformation-en-pop-corn-c17605868>, 2012)

## Characteristics of the technology

- Potential yield :
- Improved practical yield = Yield increased from 1141 kg/ha to 1812 kg/ha or 59% improvement
- Increase in income = 130%.

## Bibliographic references

CMA / AOC (2005) : NOTE TECHNIQUE SUR LA FILIERE MAÏS DANS LA ZONE CMA/AOC ; 16p.

Bekhtari M. C. (2016) : Intégration des Méthodes Multicritères et des Ensembles Flous dans un SIG pour Analyser l'Adaptabilité des Terres Agricoles : Application au Maïs Grain en Languedoc—Roussillon ; Master of Science ; Centre International de Hautes Etudes Agronomiques Méditerranéennes ; Institut Agronomique Méditerranéen de Montpellier ; 65p.

SEMASSA A. J. ; PADONOU S. W. ; ANIHOUVI V. B. ; AKISSOE N. H. ALY D. ; ADJANOHOUN A. ; BABAMOUSA L. (2016) : Diversité Variétale, Qualité Et Utilisation Du Maïs (*Zea Mays*) En Afrique De l'Ouest : Revue Critique ; European Scientific Journal June 2016 edition vol.12, No.18 ISSN: 1857 – 7881 (Print) e - ISSN 1857- 7431 ; 197-217p.

Waston, S.A. (1987) : Structure and composition. In: Corn Chemistry and technology, Watson S.A. and Ramstad P.E. Ed., American Association of cereal Chemists, St Paul, MN, USA, 55-82p.

### **Web site consulted**

[https://www.researchgate.net/publication/304626107\\_Diversite\\_Varietale\\_Qualite\\_Et\\_Utilisation\\_Du\\_Mais\\_Zea\\_Mays\\_En\\_Afrique\\_De\\_l'Ouest\\_Revue\\_Critique](https://www.researchgate.net/publication/304626107_Diversite_Varietale_Qualite_Et_Utilisation_Du_Mais_Zea_Mays_En_Afrique_De_l'Ouest_Revue_Critique) ; 05/10/2021 at 10h35

[http://www.hubrural.org/IMG/pdf/cmaaoc\\_mais.pdf](http://www.hubrural.org/IMG/pdf/cmaaoc_mais.pdf) ; 05/10/2021 at 10h41

<http://tpepopcorn.eklablog.fr/premiere-partie-le-mais-et-sa-transformation-en-pop-corn-c17605868> ; 05/10/2021 at 10h55

[\(PDF\) Intégration des Méthodes Multicritères et des Ensembles Flous dans un SIG pour Analyser l'Adaptabilité des Terres Agricoles : Application au Maïs Grain en Languedoc—Roussillon \(researchgate.net\)](#) ; 05/10/2021 at 11h45

### **Other references**

Regional Maize Specialization Center; HEADQUARTERS INSTITUTION: CENTRE NATIONAL DE RECHERCHE AGRONOMIQUE (INRAB); NSC MEMBER INSTITUTIONS: At present, the Maize NSC is led by CRA Sud, CRA Centre, CRA Nord, CRA Agonkanmey, FSA/UAC, FAST/UAC, REDAD, OPA (Producers and Processors), DICAF, IITA. Host country: Benin; Coordinator: Dr. Marcellin ALLAGBE; Email: [allamarcel@hotmail.com](mailto:allamarcel@hotmail.com) ; Telephone: +229 95 40 62 38 / +229 67 15 26 25