TECHNICAL SHEET

Corn variety TZE COMPOSITE 3 DT of 90 days

Presentation of the corn (CMA/AOC, 2005)

The corn, *Zea mays* (L), belongs to the genus *Zea*, family Poaceae, tribe Andropogoneae. It is an annual herbaceous cereal with little or no 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, floury corn and glass corn, which is also used as fodder. Ordinary immature corn, on the cob, is widely consumed, either boiled or roasted. Floury 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 amylopeptin, 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).

Cycle of maize

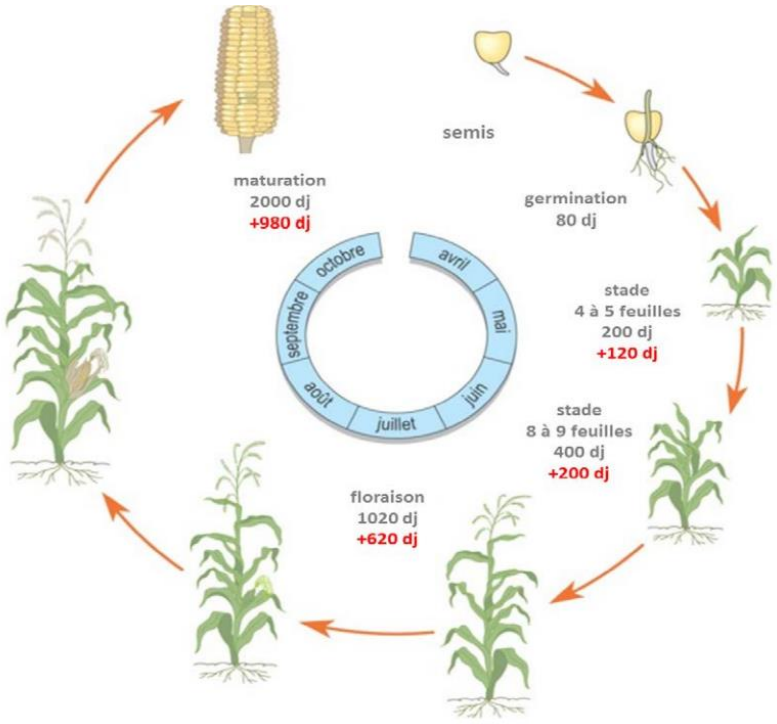

Figure 1 : cycle of maize (source : Bekhtari, 2016)

Maize grain

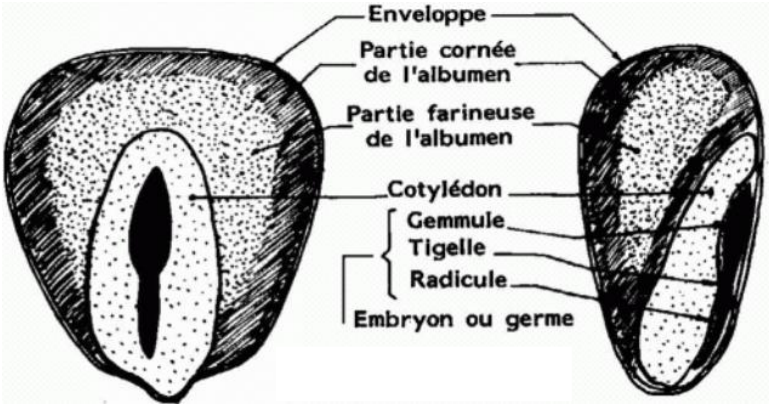

Figure 2 : cutting of grain (source : TPE PP CORN / POLYSTYRENE http://tpepopcorn.eklablog.fr/premiere-partie-le-mais-et-sa-transformation-en-pop-corn-c17605868, 2012)

Characteristics of the technology

Drought resistant with a potential yield of 4 t/ha

Bibliographical references

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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.

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(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 ; Telephone: +229 95 40 62 38 / +229 67 15 26 25