

**Supplemental Report
to the Oregon Processed Vegetable Commission
1989/90 Project Period (Submitted July 1991)**

Title: Supersweet corn variety evaluation

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Project Status: Terminated June 30, 1990

Project Funding: \$3,000 field trials
\$3,630 processing evaluation

Funds allocated to the processing portion were used for labor; purchase of supplies for processing, laboratory and sensory evaluation, secretarial and accounting and travel. Four tables and six graphs containing 1989 OSU sensory panel results for canned and frozen corn were compiled by G. W. Varseveld and submitted with Baggett's 1989/90 production report. The present report includes results of both OSU and industry panels.

I. Objectives

To determine the production and processing potential of new introductions of supersweet corn.

II. Processing Quality Evaluation

Five varieties of supersweet corn, considered promising for processing in Oregon, were grown during the 1989 season in a replicated trial in Corvallis. These were: Showcase (Rogers Brothers), GSS 3548 (Rogers Brothers), XPH 2659 (Asgrow), Supersweet Jubilee (Rogers Brothers), and Crisp'n Sweet 710 (Crookham). Harvests were made once every 2 days, as close to 78% moisture as could be achieved by field observation and preliminary moisture determinations. All moisture determinations were made using a microwave oven method. Ears were evaluated for percent moisture and cut-off, and then canned or frozen in the Food Science and Technology pilot plant.

Sensory analysis of the single harvest "observation" corn lines and the multiple harvest lines was carried out by both 10-member OSU panels and a larger industry panel. The OSU panel was run in the fall of 1989, and results were submitted in December 1989, while the industry cutting was held in February 1990. The quality factors rated by both panels included appearance, color, flavor, texture and overall quality. Corn was rated on a nine point hedonic scale, with zero being dislike extremely and nine being like extremely. Sample preparation for both panels consisted of serving canned corn at room temperature and blanching frozen samples prior to serving.

III. Single Harvest Supersweet Corn Lines

Eight to twelve observation lines were canned and/or frozen and evaluated by either OSU or industry panels, or both. The supersweet corn observed in this trial included:

	Industry Panel		OSU Panel	
	Canned	Frozen	Canned	Frozen
FMX 280		X	X	X
FMX 284		X	X	X
BSS 3378	X	X	X	X
WSS 3680	X	X	X	X
WSS 3686	X	X	X	X
XPH 2687	X	X	X	X
Honey'n Pearl	X	X	X	X
How Sweet It Is	X	X	X	
Supersweet Jubilee				X
Crisp'n Sweet 710			X	
Sunre 2626	X	X		
Sweet Season	X	X		

Sensory and analytical results for canned and frozen samples evaluated by the industry panel and OSU panel are presented in Tables 1 and 2 (industry) and 3 and 4 (OSU). In some instances, the two panels agreed, but in many they did not. In general, the sensory results were as follows (attributes which were significantly better are identified in parentheses):

A. Canned corn

Industry panel ranked Honey'n Pearl highest (for appearance, flavor and texture), followed by sweet season (appear, color, overall quality). The OSU panel found FMX 284 (all attributes) to be of the highest quality, followed by XPH 2687 (appearance, color) and Crisp'n Sweet 710 (appearance, color).

The OSU and industry panels agreed on the lowest-ranking lines, e.g.: How Sweet It Is (appearance, color; high scores in flavor and texture) and WSS 3686 (appearance, color; high scores in texture). Both of these lines appear to look good, but taste poorly and have undesirable texture.

B. Frozen corn

Both the industry and OSU panels rated FMX 284 very high in almost all sensory

attributes. The OSU panel ranked FMX 280 high also, while the industry panel found Sweet Season to be good on appearance, color and overall quality, but poor texture.

Both panels agreed that WSS 3686 was one of the lowest ranking samples, in terms of appearance, color and overall quality. The industry panel also ranked How Sweet It Is poorly, while the OSU panel found Supersweet Jubilee to be of poor appearance, color and flavor. Although the appearance and color of WSS 3686 and How Sweet It Is were poor, the flavor and texture were good.

In summary, there was agreement between both panels that FMX 284 performed well in frozen products, and the OSU panel found this line to do well in a canned product also. There was also agreement between panels that WSS 3686 did not perform well as a frozen or canned product, and that How Sweet It Is was a poor frozen product. The industry panel also rated this variety poorly in the canned product.

IV. Multiple Harvest Supersweet Corn Lines

Industry and OSU sensory panel results for multi-harvested and frozen supersweet corn are presented in Tables 5 and 6. Selected results from the industry panel are represented graphically in Figures 3 and 4 and from the OSU panel in Figures 5, 6, and 7. This information has been summarized as highest and lowest scoring lines in Table 7, and lines which scored high or low in more than two quality attributes are listed in Table 8. Analytical results for percent moisture and percent cutoff are presented in Tables 5 and 6 and Figures 1 and 2.

A. General Comments

1. Sensory scores for frozen corn were much higher than canned corn from both industry and OSU panels.
2. Industry and OSU panels agreed that:
 - Supersweet Jubilee was one of the highest ranking lines in both canned and frozen products
 - Showcase ranked high in canned products
 - Crisp'n Sweet 710 ranked poorly in canned and frozen products
 - Showcase ranked poorly in frozen products
3. Percent moisture (Tables 3 and 4, Figure 1) declined with time and was relatively high in XPH 2659 and Showcase.
4. Percent cutoff (Figure 2) generally increased, and was similar for all corn lines. GSS 3548 had low values in immature samples.

B. Canned corn

The industry and OSU panels both rated Showcase and Supersweet Jubilee highest in the canned product (Tables 7 and 8).

In addition, the industry rated GSS 3548 well for appearance, color and overall quality. Figure 3 illustrates that, according to industry panel results, most canned corn quality attributes remain fairly constant or decline only slightly until after the third harvest, after which more severe declines occur. OSU panel results are more difficult to interpret (Figures 6, 7, 8), however it appears that color and flavor may improve to about mid-maturity, then decline; and texture tended to decrease with maturity.

Both industry and OSU panels rated Crisp'n Sweet 710 poorly in the canned product (Tables 7 and 8). Figure 3, 6, 7 and 8 all illustrate that Crisp'n Sweet 710 sensory values are relatively lower than other corn lines throughout the season. One additional note, Supersweet Jubilee color was rated poorly in immature samples by both panels.

C. Frozen corn

In the frozen product, the industry panel rated Supersweet Jubilee and GSS 3548 high, while the OSU panel ranked Supersweet Jubilee and XPH 2659 as most desirable (Tables 7 and 8). The industry gave Supersweet Jubilee high scores for all quality attributes, while the OSU panel scored this variety highest for flavor, overall quality and texture only. According to industry panel results (Figure 4), most frozen corn quality attributes remained fairly constant or declined slightly until after the third harvest, after which declines were more dramatic. Overall, quality attributes in frozen corn were higher and more constant throughout the season than they were for canned corn (Figures 3 and 4). OSU panel results showed that frozen corn color, flavor and texture (Figures 5, 6 and 7) either remained constant or declined slightly with maturity. Declines in flavor and texture of both Crisp'n Sweet 710 and GSS 3548 were relatively greater than other lines with increasing harvest date.

Both panels ranked Crisp'n Sweet 710 and Showcase poorly in the frozen product (Tables 7 and 8). Although Crisp'n Sweet 710 rated average values in appearance and color, the flavor, overall quality and texture were poor. Showcase on the other hand, was rated low in almost all quality attributes. It is interesting that the OSU panel rated GSS 3548 low for color and texture, while the industry panel rated this line relatively high for appearance, flavor and overall quality. Figures 4 and 5 illustrate that the color of frozen Showcase is poor throughout the season. Figures 4, 6 and 7 illustrate that Crisp'n Sweet 710 scores for flavor and texture are lower than other lines and decline with maturity.

V. Summary

FMX 284 performed well in frozen and (OSU panel only) canned product observed in the single harvest trial. WSS 3686 did not process well, as either a canned or frozen product, and How Sweet It Is was not a high quality frozen or (industry panel only) canned product.

In the multiple harvest trial, industry and OSU panels agreed that:

- Supersweet Jubilee was one of the highest ranking lines in both canned and frozen products
- Showcase ranked high in canned products
- Crisp'n Sweet 710 ranked poorly in canned and frozen products
- Showcase ranked poorly in frozen products

In general, percent moisture and all quality attributes declined with maturity, while percent cut off increased. Quality attributes did not decline dramatically until after the third harvest, therefore it may be best to harvest at this time to maximize yields.

Table 1. 1989 Canned Corn - Industry Panel, single harvest. Data for sample code, % moisture, average and standard deviation (in parenthesis) for appearance, color, texture, flavor and overall quality.

Line	% moisture	Appearance	Color	Flavor	Quality	Texture
Honey'n Pearl	76.7	5.4 (1.4)	4.6 (1.6)	5.7 (1.3)	5.3 (1.4)	6.1 (1.2)
How Sweet It Is	77.2	3.9 (1.7)	2.9 (1.4)	5.5 (1.1)	4.3 (1.4)	5.9 (1.0)
WSS 3686	76.1	4.3 (1.3)	3.8 (1.4)	4.9 (1.4)	4.6 (1.4)	5.7 (1.2)
Sunre 2626	75.9	4.7 (1.2)	4.4 (1.5)	4.6 (1.8)	4.5 (1.5)	5.4 (1.0)
Sweet Season	77.1	5.3 (0.9)	5.2 (1.1)	4.7 (1.3)	5.2 (0.8)	4.9 (1.4)
BSS 3378	75.6	4.6 (1.3)	4.0 (1.5)	4.6 (1.3)	4.7 (1.2)	5.1 (1.1)
XPH 2687	75.0	4.8 (1.1)	4.6 (1.2)	4.8 (1.5)	4.7 (1.3)	4.8 (1.5)
WSS 3680	*	4.5 (1.5)	4.3 (1.5)	5.3 (1.3)	4.8 (1.6)	5.5 (1.0)

Table 2. 1989 Frozen Corn - Industry Panel, single harvest. Data for sample code, % moisture, average and standard deviation (in parenthesis) for appearance, color, flavor, quality, texture and whole appearance.

Line	% moisture	Appearance	Color	Flavor	Quality	Texture	Whole Appearance
FM 280	78.3	5.7 (1.5)	5.8 (1.6)	5.0 (1.8)	5.3 (1.5)	5.6 (1.5)	5.2 (0.8)
Honey'n Pearl	76.7	5.0 (1.4)	4.9 (1.7)	5.5 (1.4)	5.4 (1.3)	5.7 (1.5)	5.9 (1.5)
How Sweet It Is	77.2	3.7 (1.6)	3.3 (1.6)	5.2 (1.9)	4.3 (1.2)	5.6 (1.3)	4.2 (1.5)
WSS 3686	76.1	4.7 (1.8)	3.8 (1.6)	5.7 (1.8)	4.9 (1.6)	5.8 (1.4)	5.7 (1.6)
Sunre 2626	75.9	5.5 (1.5)	5.2 (1.7)	5.2 (1.8)	5.4 (1.3)	5.6 (1.6)	5.6 (1.7)
Sweet Season	77.1	6.1 (1.5)	6.3 (1.5)	5.5 (1.7)	5.6 (1.1)	4.9 (1.8)	6.0 (1.3)
FMX 284	77.1	6.3 (1.2)	6.7 (1.1)	5.6 (1.9)	6.2 (1.2)	5.7 (1.8)	6.8 (1.4)
BSS 3378	75.6	5.0 (1.6)	4.8 (1.6)	5.8 (1.8)	5.3 (1.6)	5.4 (1.6)	5.6 (1.8)
XPH 2687	75.0	5.0 (1.4)	5.0 (1.8)	5.7 (1.4)	5.3 (1.2)	5.2 (1.5)	6.0 (1.2)
WSS 3680	*	5.0 (1.4)	4.8 (1.5)	5.6 (1.5)	5.1 (1.2)	5.5 (1.4)	5.7 (1.6)

Table 3. Sensory Quality of Whole Kernel Supersweet Corn After Canning:
Newer Varietal Lines, 1989.

SELECTION	HARV. DATE	% MOIST. ¹	COLOR TYPE	SENSORY PANEL MEAN SCORES ²				OVERALL QUALITY
				COLOR	APPEAR.	TEXT.	FLAVOR	
FM 280	9/7	78.3	Yellow	5.0	5.1	5.5	4.3	4.9
FM 284	9/13	77.1	Yellow	6.5	6.3	5.9	5.4	5.9
BSS 3378	9/13	75.6	Bi-color	5.0	5.1	5.7	5.7	5.4
WSS 3680	9/15	--	Bi-color	4.5	4.7	5.0	5.1	4.8
WSS 3686	9/8	76.1	Bi-color	3.7	4.2	5.0	4.7	4.4
XPH 2687	9/13	75.0	Bi-color	5.7	5.2	4.6	4.6	4.9
Honey & Pearl	9/8	76.7	Bi-color	4.5	4.6	4.8	4.3	4.5
How Sweet It Is	9/8	77.2	White	2.8	4.4	5.3	4.7	3.5
Crisp 'n Sweet 710 (REF)	9/8	77.5	Yellow	5.3	5.2	4.8	4.7	4.9
LSD (0.05)				0.7	0.7	0.8	0.9	0.7

NOTES: ¹ Moisture determined by microwave oven method.

² Panel of 10 members using a 9 point scale where 9 = outstanding, 5 = average acceptable, 1 = very poor.

Table 4. Sensory Quality of Whole Kernel Supersweet Corn After Freezing: Newer Varietal Lines, 1989.

SELECTION	HARV. DATE	% MOIST. ¹	COLOR TYPE	SENSORY PANEL MEAN SCORES ²				OVERALL QUALITY
				COLOR	APPEAR.	TEXT.	FLAVOR	
FM 280	9/7	78.3	Yellow	6.0	5.8	5.7	5.8	5.7
FM 284	9/13	77.1	Yellow	5.7	6.0	5.7	5.8	5.7
BSS 3378	9/13	75.6	Bi-color	5.0	4.4	5.5	5.3	5.1
WSS 3680	9/15	--	Bi-color	5.0	4.9	5.6	5.5	5.3
WSS 3686	9/8	76.1	Bi-color	3.0	3.9	5.2	5.0	3.9
XPH 2687	9/13	75.0	Bi-color	5.2	4.5	4.6	5.4	4.7
Honey & Pearl	9/8	76.7	Bi-color	5.7	4.9	5.4	5.4	5.2
Supersweet Jubille (REF)	9/21	75.4	Yellow	4.8	3.9	4.6	5.2	4.7
LSD (0.05)				0.8	0.8	0.7	N.S.	0.7

NOTES: ¹ Moisture determined by microwave oven method.

² Panel of 10 members using a 9 point scale where 9 = outstanding, 5 = average acceptable, 1 = very poor.

Table 5. 1989 Canned Corn - Industry & OSU Panels multi-harvest. Data for sample code, harvest date, % moisture, average for appearance, color, flavor, quality and texture.

Line	Harvest date	% moist.	Industry Panel Average Scores					OSU Panel Average Scores					
			Appear.	Color	Flavor	Quality	Texture	Harvest date	Appear.	Color	Flavor	Quality	Texture
GSS 3548	7-Sep	77.6	5.9	5.7	5.2	5.7	5.4	7-Sep	5.6	5.2	5.1	5.5	6.1
	9-Sep	77.6	5.5	5.5	5.2	5.6	5.3	9-Sep	5.5	4.9	5.4	5.3	5.6
	12-Sep	75.8	5.6	5.6	5.2	5.5	5.1	12-Sep	5.8	5.6	5.8	5.9	6.2
	16-Sep	75.2	5.2	5.4	4.6	5.2	4.5	16-Sep	5.6	5.6	4.9	5.0	4.9
	18-Sep	74.9	5.2	5.2	4.4	5.0	4.1	18-Sep	5.3	5.7	5.3	5.2	4.7
C & S 710	8-Sep	77.5	5.2	5.7	4.6	5.2	4.9	8-Sep	4.4	4.2	4.6	4.4	4.8
	11-Sep	76.6	5.1	5.7	4.6	5.2	5.0	11-Sep	5.1	5.2	4.8	5.0	5.0
	13-Sep	76.2	5.1	5.7	4.5	5.2	4.7	13-Sep	5.2	4.9	5.3	5.2	5.3
	15-Sep	76.0	4.9	5.4	4.4	4.9	4.4	15-Sep	4.9	5.4	5.0	5.0	5.0
	18-Sep	75.0	4.7	5.0	4.3	4.5	3.7	18-Sep	5.0	5.3	4.7	4.5	4.4
	20-Sep	74.5	4.3	4.6	3.8	4.1	3.3	20-Sep	4.7	4.7	4.3	4.4	4.3
Showcase	9-Sep	78.9	5.7	5.5	5.3	5.7	5.5	9-Sep	4.7	4.3	5.3	4.8	5.5
	12-Sep	77.7	5.6	5.6	5.5	5.7	5.9	12-Sep	5.1	5.0	5.2	5.3	5.5
	16-Sep	76.7	5.8	5.7	5.1	5.7	5.5	16-Sep	5.5	6.2	5.8	5.8	6.0
	19-Sep	76.3	5.0	5.4	4.7	5.0	5.1	19-Sep	5.2	6.2	6.0	5.7	6.1
	21-Sep	75.5	4.7	5.1	4.8	4.9	4.8	21-Sep	5.0	6.3	5.5	5.2	5.4
Supersweet Jubilee	9-Sep	77.2	5.5	5.0	5.4	5.3	5.4	9-Sep	4.5	4.4	4.1	4.2	5.0
	12-Sep	75.9	5.7	5.4	5.6	5.7	5.8	12-Sep	5.0	5.5	5.4	5.3	5.5
	16-Sep	75.7	5.5	5.5	5.4	5.4	5.5	16-Sep	5.4	5.9	5.5	5.5	5.2
	19-Sep	75.0	5.2	5.4	5.0	5.2	5.0	19-Sep	5.4	6.3	5.7	5.5	5.5
	21-Sep	75.4	5.0	5.1	4.9	4.9	4.7	21-Sep	5.4	6.2	5.5	5.3	5.5
XPH 2659	11-Sep	78.5	6.1	5.6	5.1	5.5	5.1	11-Sep	5.8	5.6	4.8	5.2	5.7
	13-Sep	77.4	5.8	5.5	4.9	5.3	4.9	13-Sep	5.0	5.5	4.3	4.6	5.3
	15-Sep	76.6	5.7	5.5	4.6	5.0	4.6	15-Sep	5.8	6.2	5.3	5.3	5.0
	18-Sep	76.4	5.4	5.4	4.7	4.9	4.6	18-Sep	5.5	6.3	5.0	5.2	5.2
	20-Sep	75.9	5.2	5.3	4.5	4.9	4.4	20-Sep	4.9	5.3	5.3	5.1	5.0
	22-Sep	75.8	5.1	5.0	4.3	4.8	4.5	22-Sep	5.1	5.9	4.7	4.7	4.6

Table 6. 1989 Frozen Corn - Industry & OSU Panels multi-harvest. Data for sample code, harvest date, % moisture, average for appearance, color, flavor, quality, texture and whole appearance (industry panel).

Line	Harvest date	Industry Panel Average Scores							OSU Panel Average Scores					
		% moist.	Appear.	Color	Flavor	Quality	Texture	Whole appear	Harvest date	Appear.	Color	Flavor	Quality	Texture
GSS 3548	7-Sep	78	6.2	6.6	5.4	6.0	5.7	7.0	7-Sep	5.8	6.2	6.5	6.1	5.7
	9-Sep	78	6.1	6.2	5.8	6.0	5.7	6.5	9-Sep	5.9	6.5	6.1	6.0	5.5
	12-Sep	76	6.4	6.3	5.8	6.2	5.5	6.4	12-Sep	4.8	5.6	5.9	5.6	5.6
	14-Sep	75	5.8	5.8	5.4	5.5	4.7	6.5	14-Sep
	16-Sep	75	5.6	5.5	5.0	5.2	4.5	6.0	16-Sep	5.4	5.5	5.3	5.2	4.7
	18-Sep	75	5.2	5.1	4.9	4.9	4.3	6.2	18-Sep	5.0	5.6	5.0	5.1	4.5
C & S 710	8-Sep	77.5	6.4	6.8	5.1	6.1	5.6	6.2	8-Sep	6.3	7.4	5.8	6.3	5.6
	11-Sep	76.6	6.1	6.1	4.9	5.6	5.1	6.0	11-Sep	6.3	6.8	5.6	5.5	5.1
	13-Sep	76.2	5.9	6.4	4.8	5.4	4.8	5.9	13-Sep	6.3	6.6	5.7	5.8	4.9
	15-Sep	76.0	5.5	6.0	4.0	5.1	4.3	5.5	15-Sep	5.8	5.8	5.3	5.1	4.8
	18-Sep	75.0	5.0	5.3	4.3	4.6	4.2	5.2	18-Sep	5.8	6.1	5.0	5.2	4.5
	20-Sep	74.5	4.7	5.1	3.7	4.2	3.7	4.7	20-Sep	5.4	5.8	4.9	4.6	4.5
Showcase	9-Sep	78.9	6.4	5.5	5.1	5.9	5.8	6.7	9-Sep	4.8	4.7	5.4	5.2	5.7
	12-Sep	77.7	6.1	5.8	5.2	5.7	5.5	6.6	12-Sep	5.1	5.4	6.1	5.6	5.8
	14-Sep	77.1	5.9	5.8	5.1	5.4	5.1	5.7	14-Sep
	16-Sep	76.7	5.5	5.5	4.9	5.5	5.0	5.9	16-Sep	5.2	5.3	5.1	5.1	5.1
	19-Sep	76.3	5.0	5.3	4.8	5.2	4.7	5.6	19-Sep	5.4	5.8	6.1	5.8	5.7
	21-Sep	75.5	4.7	5.2	4.3	4.9	4.9	5.4	21-Sep	5.1	5.4	5.4	5.2	5.2
Supersweet Jubilee	9-Sep	77.2	5.9	6.1	6.0	6.0	6.4	6.7	9-Sep	5.7	6.5	6.0	5.9	5.9
	12-Sep	75.9	6.2	6.2	6.2	6.5	6.5	7.2	12-Sep	5.8	6.4	6.5	6.5	6.4
	14-Sep	75.1	6.0	6.1	5.9	6.1	6.0	6.6	14-Sep
	16-Sep	75.7	6.0	6.1	5.8	6.1	5.8	6.9	16-Sep	5.5	6.2	6.1	5.9	5.8
	19-Sep	75.0	5.5	5.7	5.5	5.6	5.4	6.4	19-Sep	5.8	6.2	6.1	6.1	6.0
	21-Sep	75.4	5.4	5.3	5.3	5.5	5.2	6.3	21-Sep	5.4	6.4	5.6	5.7	5.5
XPH 2659	11-Sep	78.5	6.5	6.8	5.0	6.0	5.7	6.1	11-Sep	6.9	6.7	5.9	6.2	5.9
	13-Sep	77.4	5.5	5.5	5.3	5.4	5.2	6.0	13-Sep	6.8	7.0	6.3	6.6	6.0
	15-Sep	76.6	5.9	5.9	5.2	5.7	5.0	5.9	15-Sep	6.8	6.7	6.1	6.3	5.8
	18-Sep	76.4	5.9	5.9	5.0	5.3	4.7	5.3	18-Sep	6.6	6.9	6.2	6.3	5.6
	20-Sep	75.9	5.4	5.4	4.8	5.0	4.5	5.5	20-Sep	6.5	6.6	6.2	6.3	5.8
	22-Sep	75.8	5.2	5.0	4.5	4.6	4.4	5.3	22-Sep	5.9	6.1	5.4	5.4	5.1

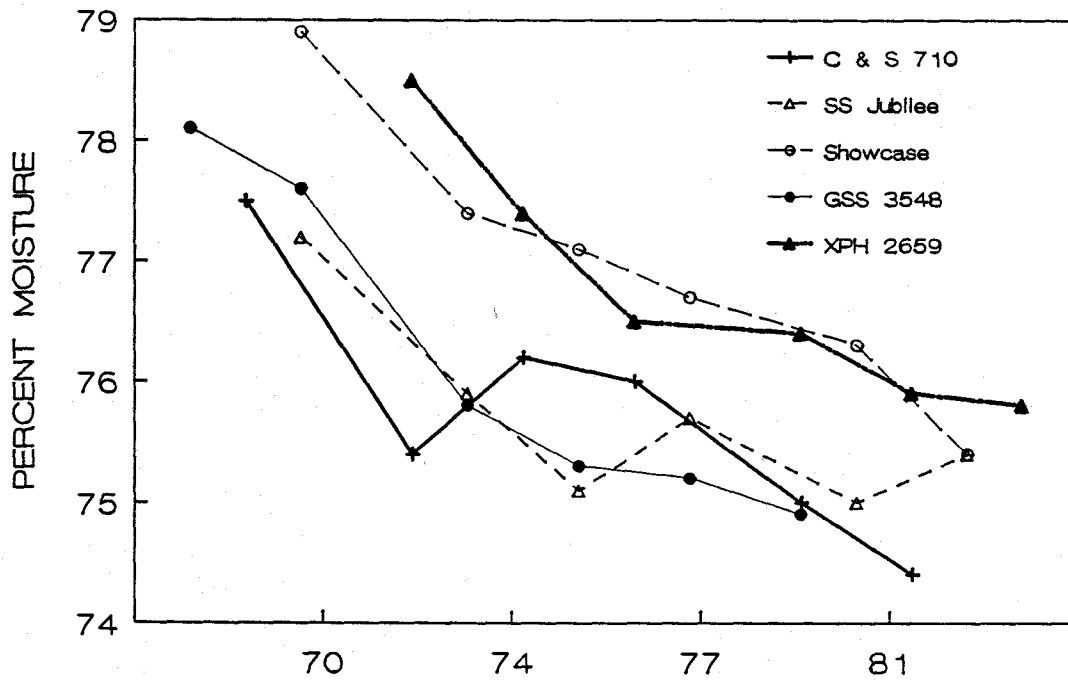
Table 7. Sensory quality attributes of highest ranking corn lines, 1989.

Commodity	Processing Style	Panel	Highest Scoring Lines						Appear	
			Appear	Color	Flavor	Quality	Texture	Appear		
Com	Canned	Industry	XPH 2659 GSS 3548	GSS 3548 Showcase	SS Jub Showcase	GSS 3548 SS JUB	Showcase SS Jub	C+S 710		
		OSU	GSS 3548 XPH 2659	XPH 2659 SS Jub	Showcase SS Jub	Showcase SS Jub	Showcase SS Jub	C+S 710 SS Jub		
	Frozen	Industry	GSS 3548 SS Jub	SS Jub C+S 710	SS Jub GSS 3548	SS Jub GSS 3548	SS Jub	Showcase	S X	
		OSU	XPH 2659 C+S 710	XPH 2659	XPH 2659 SS Jub	XPH 2659 SS Jub	SS Jub XPH 2659	Showcase	S G	

Table 8. Highest and lowest sensory scores for OSU corn lines, 1989.

Processing Style	Type of Panel	Highest Scoring Lines	Lowest Scoring Lines
Canned	Industry	GSS 3548, Showcase, SS Jub	C+S 710
	OSU	Showcase, SS Jub	C+S 710
Frozen	Industry	SS Jub, GSS 3548	C+S 710, Showcase
	OSU	XPH 2659, SS Jub	Showcase, C+S 710

PERCENT MOISTURE



PERCENT MOISTURE

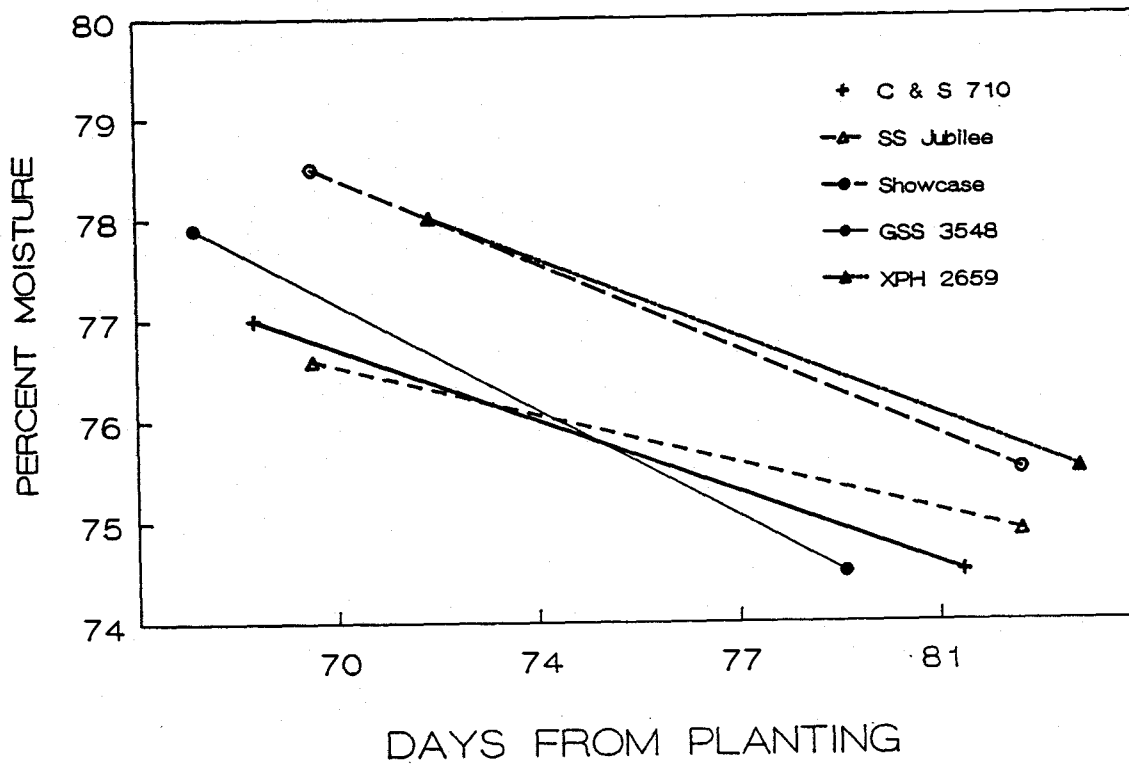
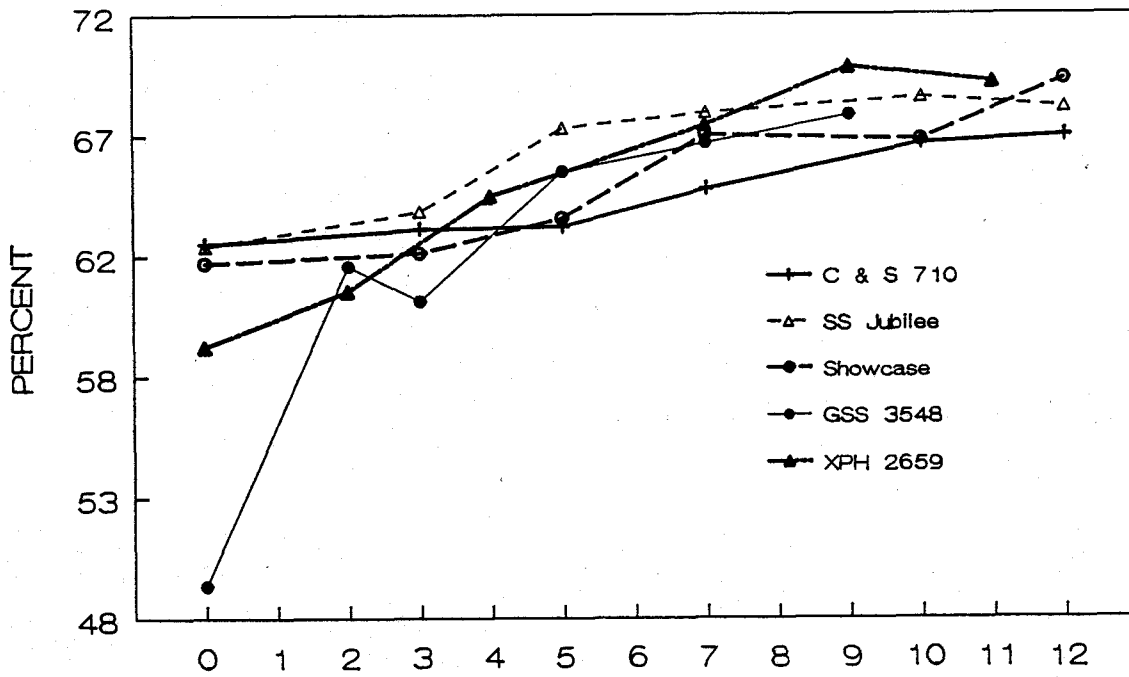


Figure 1. Percent moisture in fresh supersweet corn.

PERCENT CUTOFF



PERCENT CUTOFF

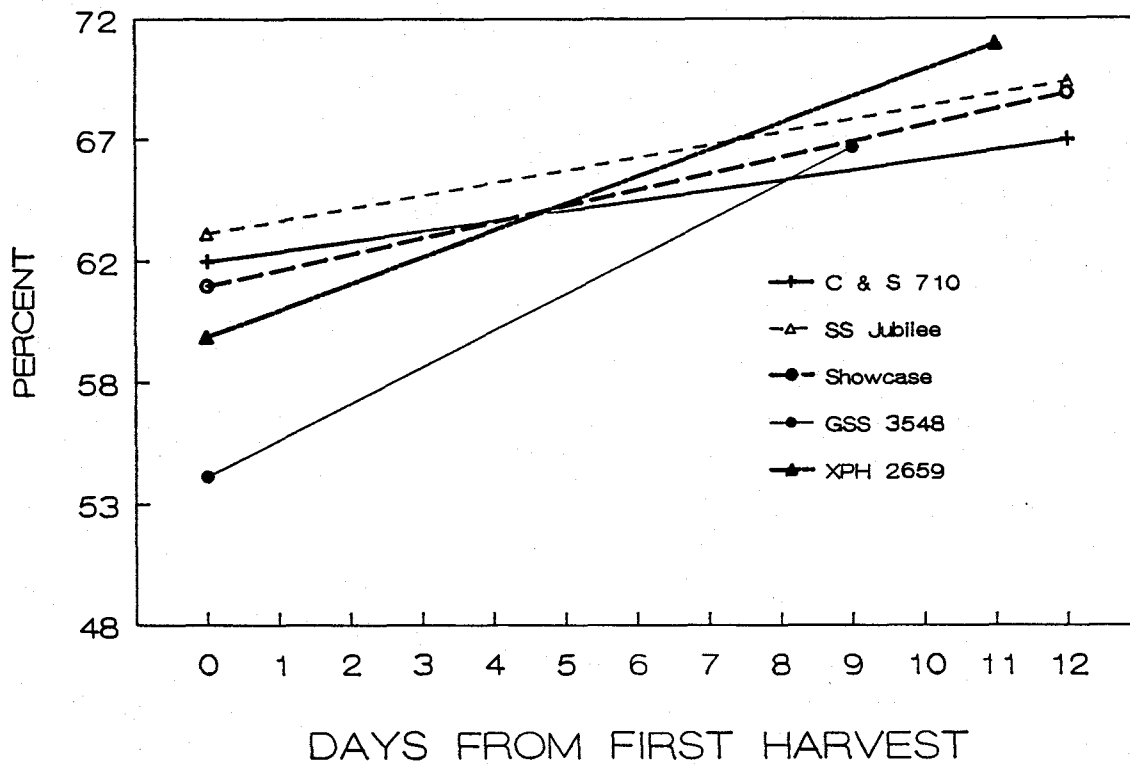


Figure 2. Percent cutoff in fresh supersweet corn.

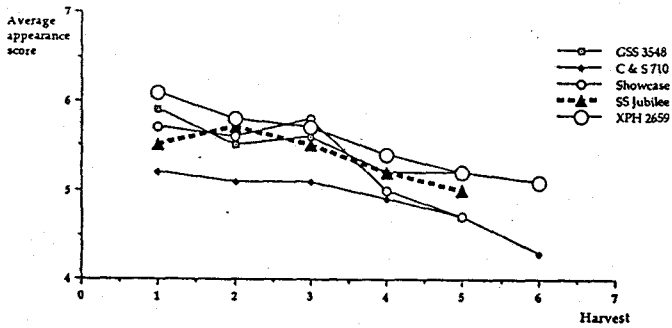


Figure 21. 1989 Canned Corn - Industry Panel. Average appearance score.

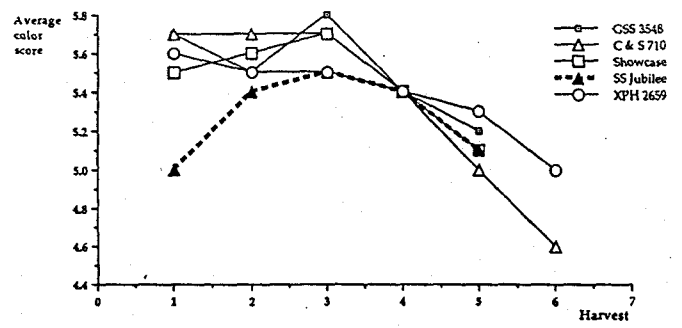


Figure 22. 1989 Canned Corn - Industry Panel. Average color score.

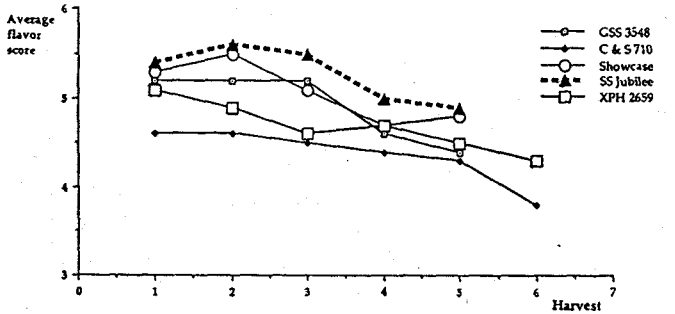


Figure 23. 1989 Canned Corn - Industry Panel. Average flavor score.

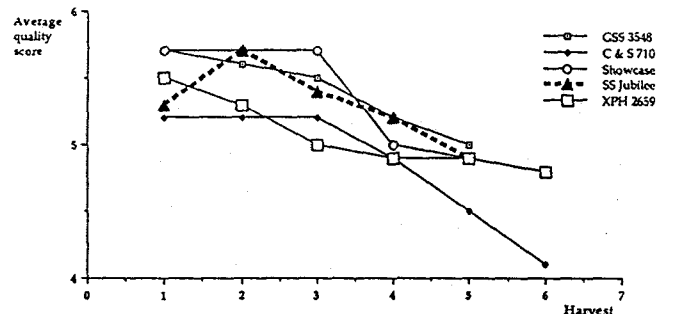


Figure 24. 1989 Canned Corn - Industry Panel. Average quality score.

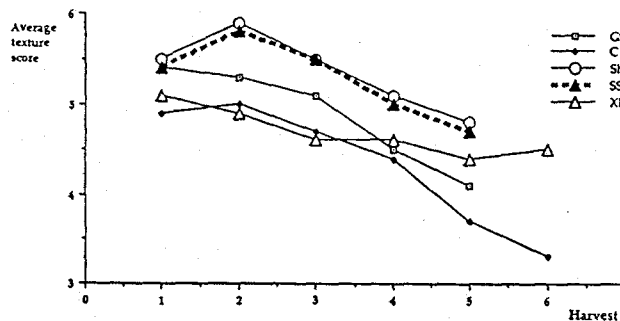


Figure 25. 1989 Canned Corn - Industry Panel. Average texture score.

Figure 3. Sensory results for 1989 canned supersweet corn, industry panel.

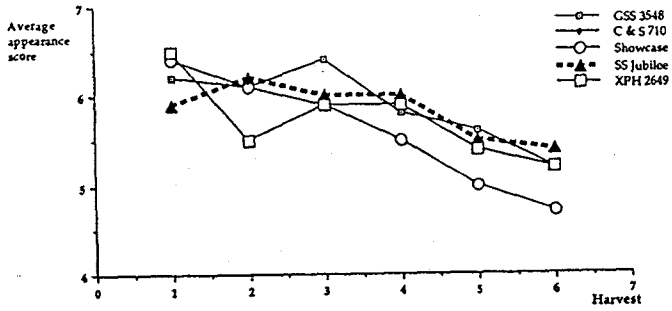


Figure 26. 1989 Frozen Corn - Industry Panel. Average appearance core.

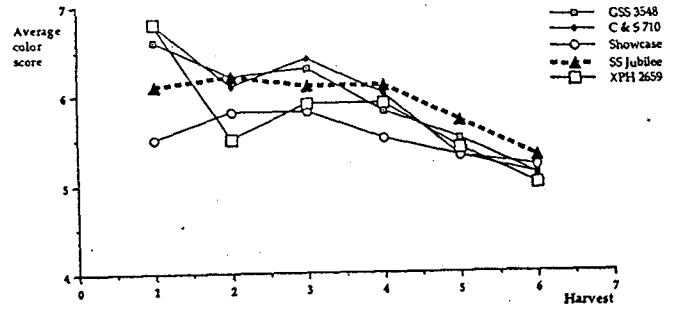


Figure 27. 1989 Frozen Corn - Industry Panel. Average color score.

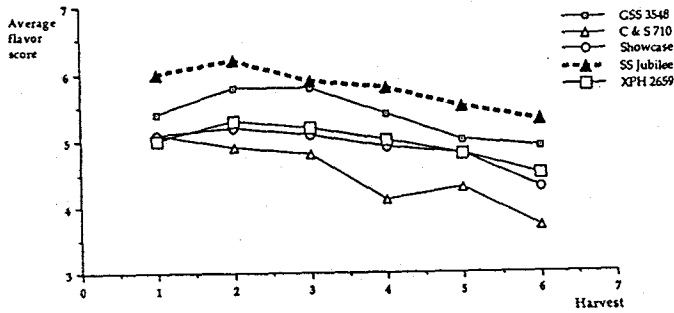


Figure 28. 1989 Frozen Corn - Industry Panel. Average flavor score.

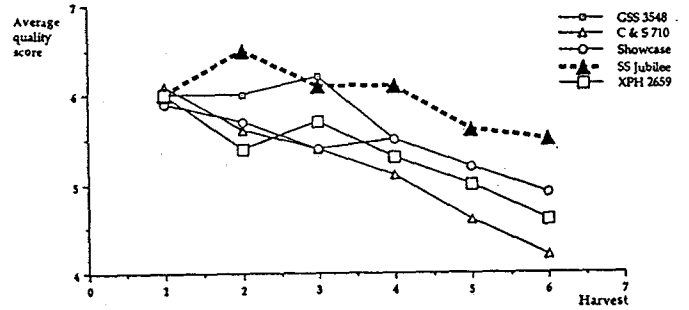


Figure 29. 1989 Frozen Corn - Industry Panel. Average quality score.

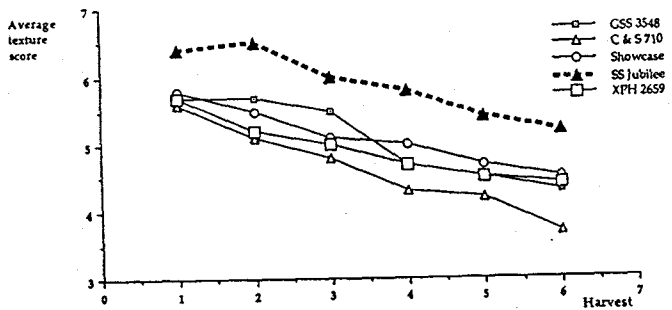


Figure 30. 1989 Frozen Corn - Industry Panel. Average texture score.

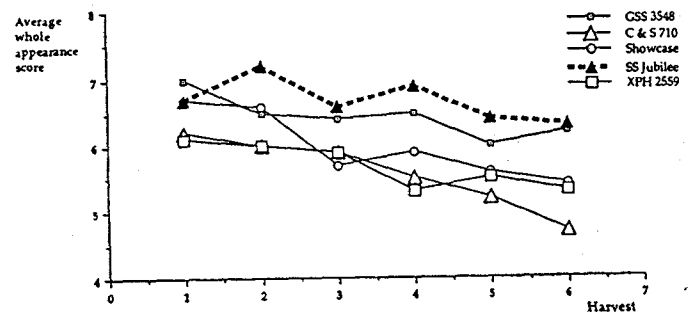
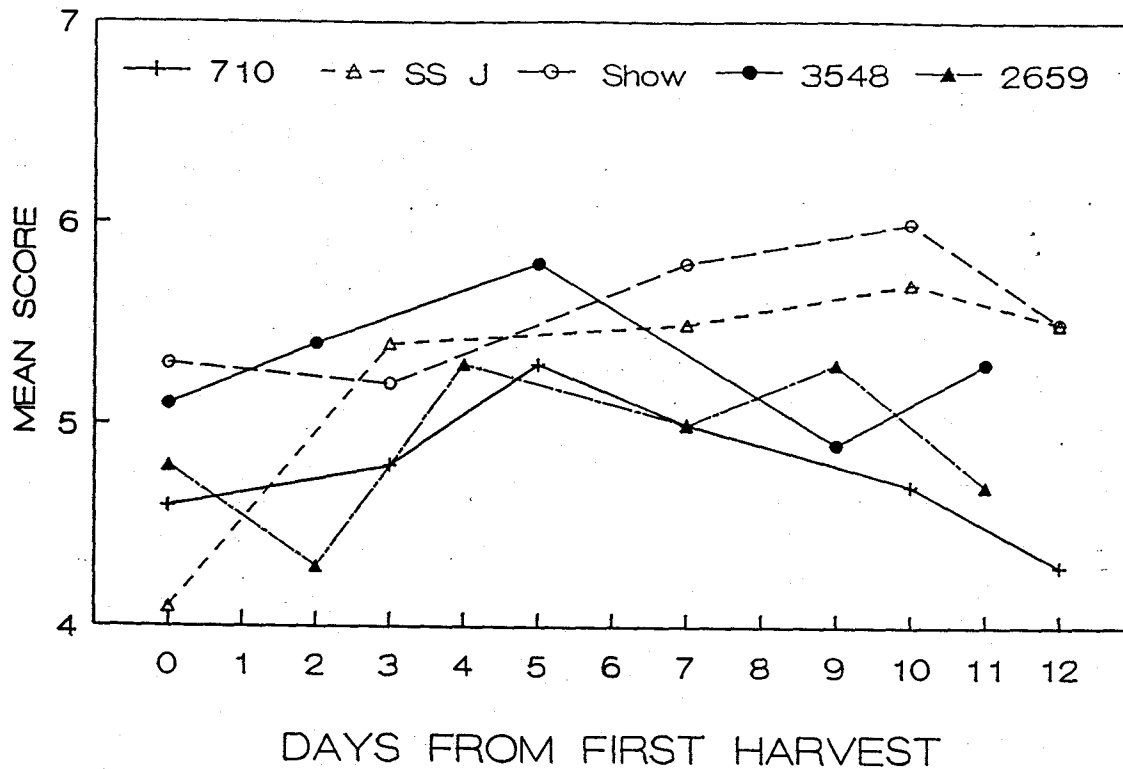


Figure 31. 1989 Frozen Corn - Industry Panel. Average whole appearance score.

Figure 4. Sensory results for 1989 frozen supersweet corn, industry results.

FLAVOR, CANNED SAMPLES OSU PANEL 1989



FLAVOR, FROZEN SAMPLES OSU PANEL 1989

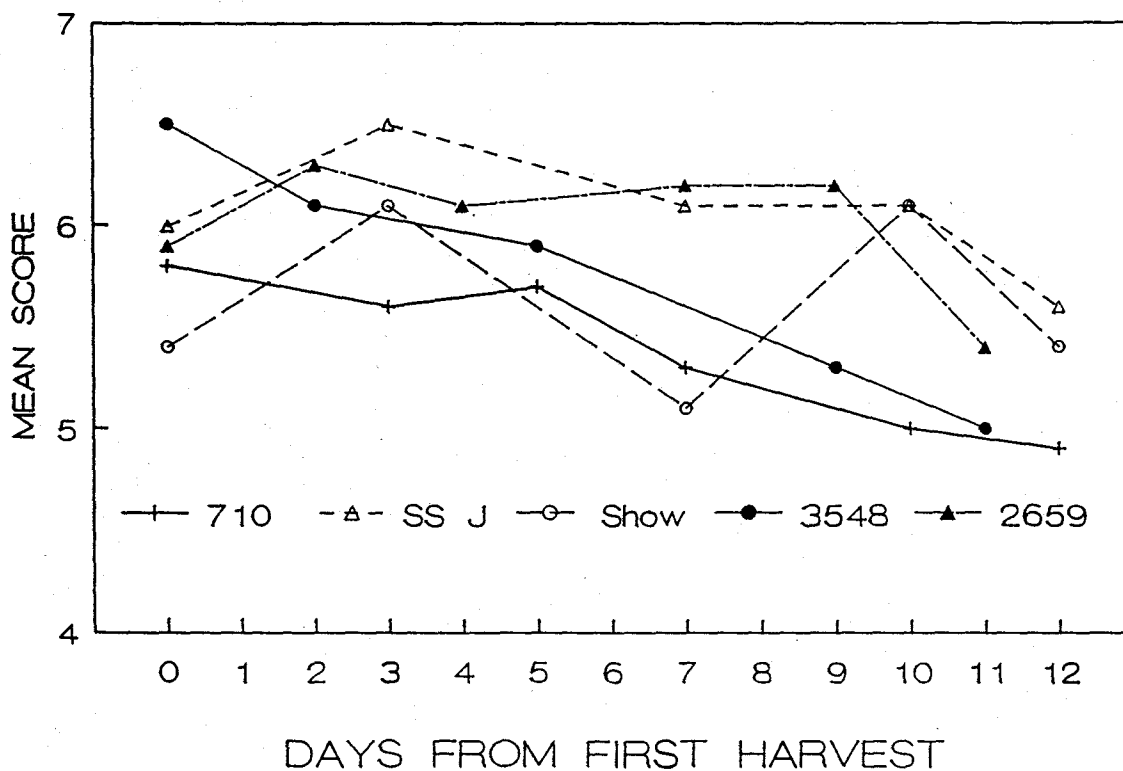
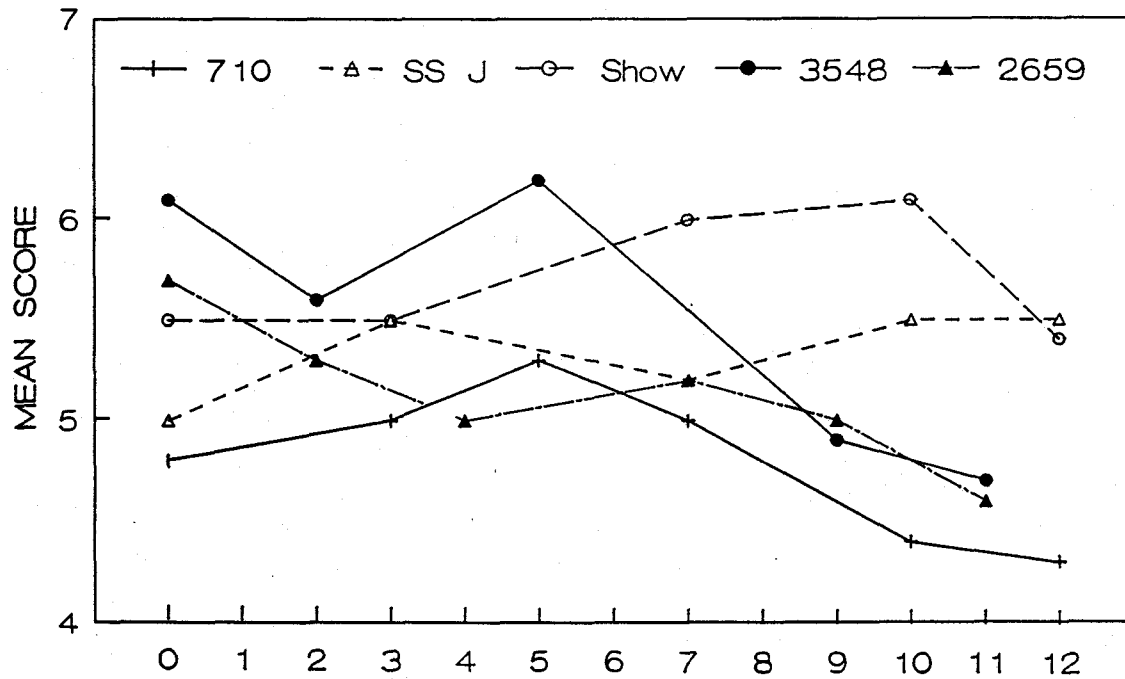


Figure 6. Flavor scores for 1989 canned and frozen supersweet corn, OSU panel.

TEXTURE, CANNED SAMPLES OSU PANEL 1989



TEXTURE, FROZEN SAMPLES OSU PANEL 1989

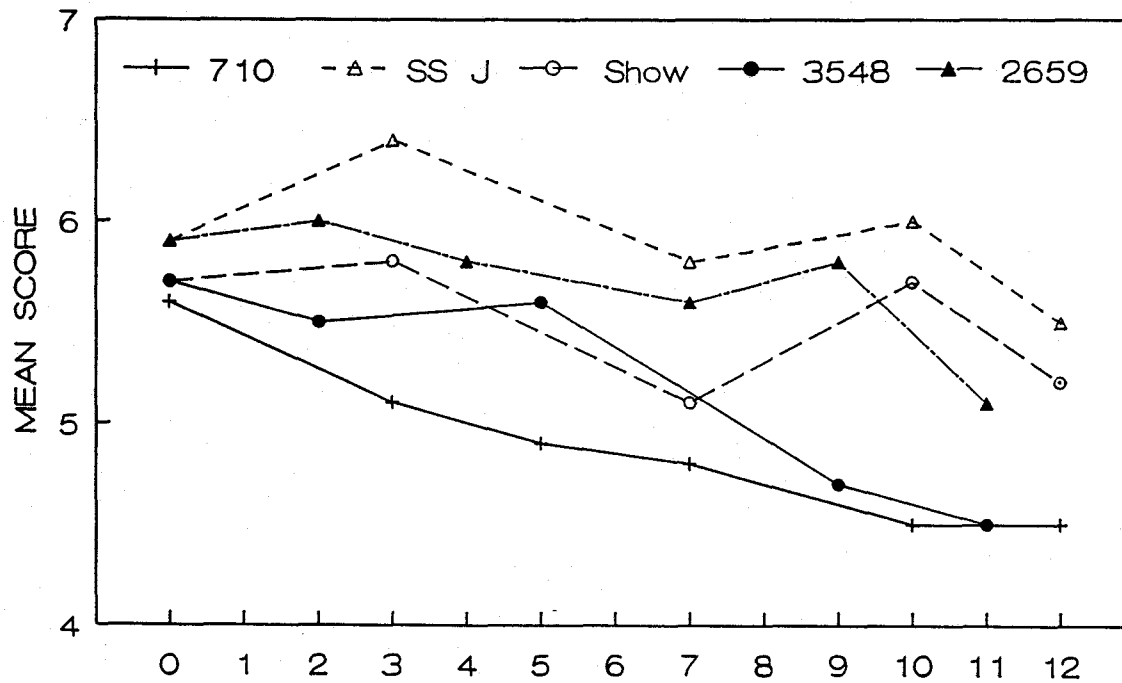


Figure 7. Texture scores for 1989 canned and frozen supersweet corn, OSU panel.