SOME FACTORS AFFECTING YIELD AND QUALITY OF CANNING CORN

J. E. Metzger

Extensive studies have been made of the chemical changes that take place in sweet corn during the ripening period with a view of establishing their effect upon the quality of the canned product. Appleman and associates (1, 2) have studied the metabolism in green sweet corn at different storage temperatures and have determined the temperature efficiency for the ripening processes, a seasonal study. Culpepper and Magoon (3) studied the quality of sweet corn in relation to the degree of maturity of the ear and with reference to the varieties used by commercial canners. In a later report, they (4) give the temperature effects on the crop for several localities and for the entire period from planting to canning maturity. All of these researches have added to our knowledge of the character and quality of the ear when ready for the canner, and they have served as a useful index to the methods to be pursued at the time of harvesting the crop.

1 Contribution from the Department of Agronomy, University of Maryland Experiment Station, College Park, Md. Also presented at the annual meeting of the Society held in Washington, D. C., November 18, 1932. Received for publication December 16, 1932.
2 Professor of Agronomy and Assistant Director of the Experiment Station.
3 Reference by number is to "Literature Cited," p. 587.