



Dehydrated Sweet Corn

Specifications :

Price	Contact us
Place of Origin	China
Min.Order Quantity	100
Payment Terms	T/T,L/C,D/P
Supply Ability	10000
Delivery Detail	3days-7days

Detail Introduction :

Dehydrated Sweet corn is a natural, delicious addition to any meal and is easy to prepare.

Our Dehydrated Sweet Corn is one of our favorite vegetables: sweet, tasty, crunchy, and good for you. This product is also Non-GMO, with no preservatives or additives. Our freeze-dried corn retains up to 94% of its 'fresh' nutritional value and is a delightful addition to any recipe for your morning omelet, quiche, brunch additive, or snack option.

Our Dehydrated Sweet Corns are also kosher and packaged carefully through a metal detector & X-ray for optimum quality, care, and freshness. Size: Whole and powder

Moisture: 8%Max

Packaging: in bulk 20 kg per carton or according to client's request.

Inside are double PE bags with corrugation carton outer.

Storage: Keep in cool dry location

Shelf Life: 12 months under proper storage & handling conditions

Supply Ability: 200 tons per month

Supply Season: All year

The following guidelines on dehydrated sweet corns are provided by the dehydrated sweet corn supplier

1?What is dehydrated corn?

Our whole dried corn kernels for sale are harvested at the peak of the season and then immediately husked, blanched, and air dried to preserve flavor, color, and nutrition. Like all of our other dried vegetables, we dehydrate our corn using an all natural process that involves no colorings, additives, or preservatives. When dehydrated, corn, like other vegetables, store well if sealed entirely airtight.

"Plan on a storage life of 8-10 years at a stable temperature of 70 degrees Fahrenheit. According to the USA Emergency Supply, they should keep proportionately longer if stored at cooler temperatures,"

2?How long does it take to dehydrate sweet corn?

Dehydrate at 125°F or 52°C until corn kernels are hard and dry. What should dry most vegetables like corn, so they are brittle enough to shatter if hit with a hammer. Depending on humidity levels, this can take 8-12 hours.

3?What temperature do you dehydrate corn at?

Place in a single layer on mesh-covered dehydrator trays. The heat left in the corn from blanching will cause the drying process to start more quickly. Corn kernels become very small when dried and will



fall through regular trays. Dry at 150°F for 1 to 2 hours and then reduce temperature to 130°F.