

SWEET CORN TYPES – WHAT’S THE DIFFERENCE?



Look for the following to the right of each variety name: (su), (se) (se+), (syn), and (sh2).

Normal Sugary (su).

Sugars convert to starch rapidly after picking. Old-fashioned corn flavor.

289G Double Standard



Sugary Enhanced (se) and (se+).

A four-gene trait that modifies the (su) or (sh2) gene. The result is increased tenderness and sweetness. Conversion of sugar to starch after picking is slowed. Isolate from (sh2) and dry/pop corn. (se) varieties have the traits from both parents and hence are “homozygous se”; (se+) varieties are hybrids between two (se) parents, or “fully sugary enhanced,” and are sweeter.

267 or 267T Sugar Buns



Synergistic (syn).

Each synergistic ear has 75% (se) kernels and 25% (sh2) kernels. The sweet taste blends (se) tenderness with (sh2) crispness. Allow kernels to get plump before picking. Isolate from (sh2) and dry/pop corn.

3894G or 3894 Allure
4128 or 4128T Essence
3363T or 3363 Illusion
4456, 4456R, or 4456T Latte
2761 or 2761T Montauk
4772 or 4772R Quick Start
3413 or 3413T Temptress



SUPER SWEET

Shrunken 2 (sh2).

This gene results in heightened sweetness and slowest conversion to starch after harvest. The abbreviation “sh2” refers to “shrunken,” the appearance of the seeds (dry kernels). Isolate from all other corn types.

NEW 5253 Bolt XR
NEW 5090 Eden RMN
4766 or 4766R Inspiration
3345, 3345R, or 3345T Kickoff
3590G or 3590RG Natural Sweet
4117 or 4117T Signature XR
4355 or 4355R Solstice
4459 or 4459T Superb MXR
4457 or 4457T Tempo XR
6036, 6036R, or 6073T Vision MXR

