



Super Sweet
CORN
for Foodservice

Introducing the NEW Super Sweet Corn foodservice pack from Duda Farm Fresh Foods. We take the labor out of prepping fresh corn! With our 40-count shucked, cleaned, trimmed, and ready-to-consume corn – operators can reduce waste, labor and storage costs with this convenient storage pack.

Yellow



White



Bi-Color




Duda
farm fresh foods

First cultivated in Mexico, corn has been a staple in kitchens around the globe for thousands of years. Corn can be found in dishes from South America, Southeast Asia, Africa, and of course, the Southwestern United States.

On modern menus, corn stars simply “on the cob” with meals such as barbeque and grilled chicken or fish. The kernels “off the cob” enhance dishes from salads and veggies to spicy sides, tangy cheeses or surprising sweets.

FEATURES & BENEFITS

- Available year-round
- Reduces labor, waste and storage costs
- Pre-shucked and ready to use

SAVORY

Almonds, bacon, basil, bay leaf, black pepper, chanterelle mushrooms, cheese, chives, cilantro, clams, crab, cumin, dill, ham, lima beans, lobster, marjoram, rosemary, sage, scallions, scallops, sour cream, tarragon, tomatoes

Flavor Pairings

{Inspiration for creating your own signature corn dishes}

SWEET

Anise, apricots, blackberries, blueberries, buttermilk, cherries, ginger, honey, lemon, lime, maple, mascarpone, raspberries, vanilla, white chocolate

CUT-OFF-THE-COB IDEAS

Savory

- Sweet Corn and Zucchini Fritters** with Green Goddess Dipping Sauce
- Gnocchi** with Brown Butter-Braised Corn and Parsley
- Corn Risotto** with Corn Broth, Dungeness Crab and Herbs
- Corn Cakes** with Basil and Cherry Tomato Salad and Poached Eggs
- Sweet Corn Polenta** with Grilled Shrimp and Cilantro Pesto
- Cornmeal Galette** with Sweet Corn and Onions, Bacon and Basil
- Sweet Corn Waffles** with Fried Chicken and Maple Aioli

Sweet

- Corn and Ricotta Fritters** with Blackberries and Basil Syrup
- Sweet Corn and Honeycomb Popsicles**
- Cornmeal Crepes** with Sweet Corn Ice Cream and Blueberry Compote
- Sweet Corn Panna Cotta** with Caramel and Candied Corn
- Indian Pudding** with Buttermilk-Sweet Corn Ice Cream
- Thai-style Corn and Coconut Pudding** with tapioca and candied coconut chips
- Sweet Corn Ice Cream Parfaits** with butterscotch, candied popcorn and peanuts

Menu INSPIRATIONS

COOKED-ON-THE-COB IDEAS


- Grilled Mexican Street Corn** (Elotes)
- Grilled Corn** with Miso Butter
- Grilled Mexican Street Corn Pizza**
- Flank Steak with Spicy Grilled Corn Salsa** and Chimichurri
- Poached Albacore with Grilled Sweet Corn**, Tomato and Potato Salad, Basil Aioli (a take on Nicoise)

Let's Get COOKING

REMOVING THE KERNELS from the cob takes just a couple of simple steps. The result is corn which is superior in texture to a processed product, with a fresh, sweet flavor.

Method 1 - Stand the corn cob with the stem end resting on the bottom of a shallow, wide bowl or rim-edged sheet pan. Hold the cob steady, and with a knife make long downward strokes to separate the kernels from the cob. Continue to release the partial kernels and the corn milk. Reserve the corn milk and partial kernels for another use. You've created "corners!" Now scrape the cob with the back of your knife. Reserve the corn milk and partial kernels for another use.

Method 2 - Lay the cob on its side on a clean dry work surface. With the stem end facing you, use a knife to cut the kernels off one "side" of the cob with a slicing motion. Now you have a flat side. Turn the cob so that it's resting on the flat side and repeat until you've removed the kernels from all sides. To capture the corn milk and the partial kernels where you've created "corners," scrape the cob with the back of your knife. Reserve the corn milk and partial kernels for another use.



Corn YIELD	
1 EAR = (5-1/2" Cob)	CARTON = (40 pack of Cobs)
7/8 cup of Kernels	35 cup of Kernels
2 Cobettes (1/2 Cob, 2-3/4")	80 Cobettes (1/2 Cob, 2-3/4")

TIPS: *Use the Whole Ear*

✓ Corn milk intensifies the corn flavor of any dish.

✓ Don't throw away the cobs. They make a flavorful stock that can be used to boost the corn flavor of soups and stews, risotto, polenta, sauces, and custards.

On the Cob COOKING

MICROWAVE: Place the corn in a microwave safe dish with 2 tablespoons of water. Cover the container and microwave on high according to the chart below.

1 ear: 2 minutes
2 ears: 3 to 4 minutes
3 ears: 4 to 5 minutes
4 ears: 5 to 6 minutes

Remove the dish from the microwave and let sit, covered, for 1 minute.

BOIL: For perfectly boiled corn, bring a large pot of generously salted water to a boil over high heat. Add the corn, bring the water back to a boil and turn off the heat. Let the corn sit for a few minutes.

GRILL: Heat a gas or charcoal grill until hot, approximately 450 degrees F. Place the corn on the grill and roast, turning occasionally, until the ears are evenly browned, about 10 minutes.





Super Sweet Corn

Count: 40-Count Carton

Carton: Modified Atmosphere Carton Liner

Husk: Fully Shucked

Ends: Trimmed

Ear Length: 5.5 inches

Varieties: Yellow, White, Bi-Color

Corn Storage & Handling

Storage Temperature: 34-38° F

Relative humidity: 85-90%

Shelf-Life: 14 days

Storage Notes: Do not store with commodities that produce odors, such as green onions.

Marketing Name	Size	Packaging	Container	GTIN	Carton Size (L x W x H in.)	Cubic Ft	Case Weight	Tie/High	QTY
Yellow Corn Food Service	40 Count	Liner	Carton	10073150417728	19.38 X 11.19 X 7.63	.96	22 lbs.	8/9	72
White Corn Food Service	40 Count	Liner	Carton	10073150417735	19.38 X 11.19 X 7.63	.96	22 lbs.	8/9	72
Bi-Color Corn Food Service	40 Count	Liner	Carton	10073150417742	19.38 X 11.19 X 7.63	.96	22 lbs.	8/9	72



@DandyFresh Produce



Dandy Fresh



DandyFresh Produce



@DandyFresh



Dandy Fresh Produce