

# What is the end product of maize?

## Detail Introduction :

Maize has high nutritional value and is an excellent food crop. As a high-yielding grain crop in China, corn is an important source of feed for livestock, aquaculture, and other industries. It is also one of the indispensable raw materials for food, medical and health care, light industry, and chemical industry.

Usually, corn is processed into other products after maturity. In terms of food, **Corn Flake Production Line** can produce many types of corn food, and corn can also be processed and applied to other aspects. **What is the end product of maize?** The following are a few of the processed products of corn.



1?Corn staple food: In recent years, urban people are used to eating rice and white flour and want to change their tastes. The staple food with corn as the main ingredient, which has been refined and processed to achieve industrial production, has started to enter families. Processing corn with modern high-tech and biotechnology can provide consumers with delicious corn staple food. Many domestic companies have also developed some **Corn Flake Production Line** suitable for small businesses.

2?Denatured starch for food: It is used in instant noodles, meat sausage, lunch meat, cold drinks, fried food, and seasonings, etc. It can make the products stable in the cold, heat, acid, and alkali, get a good taste, and prolong shelf life. In the future, it will be further developed in the processing of seasonings and soups. China's modified starch industry should make efforts to develop the application technology of modified starch in food processing and broaden the application field of modified starch in the food industry.

3, corn oil: in the international market, the price of corn oil is higher than peanut oil. At present, China generally uses the pressing method to extract from corn embryos, and the oil rate is low. In the future, high technology should be considered to increase the extraction rate of corn oil, and the protein in corn germ should be recovered.

4, starch sugar: corn production of starch sugar has the advantages of good quality, good taste, the high value of by-product utilization. In addition to the continuous development of maltose and glucose with different DE values for starch sugar, convenient and competitive solid industrial sugars such as

crystalline glucose and high DE value whole sugar powder should also be developed. Such full-sugar sweetness is not as good as cane sugar; it is made with cane sugar sweet food, both to ensure the quality of products, its production costs can also be reduced.

5, seasoning: including soy sauce, monosodium glutamate, and a variety of flavor ingredients. The lysine and methionine content in corn protein is low, so it is generally used as feed. But the soluble protein in corn alcohol in the fresh taste of amino acids, the glutamic acid content of 30%, can be used as a good variety of soy sauce protein raw materials. Processing 1 million tons of corn can obtain 60,000 tons of corn protein powder. If these protein powder can be used to develop new seasonings, will achieve good economic benefits.



In order to improve the economic level of corn production areas, the state is vigorously supporting the development of corn deep processing. In the food processing industry, the promotion of corn deep processing technology to promote the development of the regional economy, especially to solve the current "three agricultural" in the ordinary problems, have far-reaching significance.

There are many products made from corn, and the ones introduced in this article are the more common ones. Eating more corn has great benefits for human health, as corn contains various nutrients that are very beneficial to the human body.

Because corn resources are extremely rich, cheap, and easy to obtain, and they also have many biological activities, such as antioxidant, anti-tumor, hypoglycemic, immunity, and antibacterial sterilization, etc. It has broad development and application prospects, and corn-related industries will also be driven to develop better and better.