

VARIETY SPECIFICATION SHEET

Pearl White Super-Sweet Fruit Corn

Shengtian Baizhu — flagship variety · Seed bred by Longping High-Tech



Most sweet corn is bred to be cooked. Pearl White is bred to be bitten into. The skin on each kernel is thin enough to break under your teeth, which is the difference a buyer's customer notices before they read a single line of your packaging.

Variety data

Botanical name	Zea mays L. — super-sweet fruit corn
Variety	Pearl White (Shengtian Baizhu)
Type	White super-sweet, early-maturing
Seed breeding	Longping High-Tech
Sweetness (Brix)	18–24°
Water-soluble total sugar	Up to 34.95%
Pericarp (skin) residue rate	As low as 4.08%
Taste evaluation score	85 / 100
Crude starch	Low
Kernel colour	Pearl white (some yellow)
Cob colour	White

Ear length	19.3–20.4 cm
Plant height	173–219 cm
Ear position	52–68 cm
Fresh-ear maturity	72–81.6 days (~6.6 days earlier than control)
Field performance	Strong lodging resistance; high resistance to stalk rot, southern leaf spot and Curvularia leaf spot
Growing base	10,000+ mu of Yuyuan company farmland, Shandong, China
Available as	Fresh cob · IQF quick-frozen · vacuum-pack

Figures describe typical performance of the Shengtian Baizhu variety and may vary with season and growing conditions.

Why buyers specify it

Sweet enough to eat raw — 18–24° Brix with water-soluble total sugar up to 34.95%. Kernels are crisp and clean-tasting straight off the cob, which is why the variety is sold as fruit corn rather than as a vegetable.

Pericarp residue as low as 4.08% — The pericarp is the skin that stays behind as a chewy hull. At 4.08% residue there is effectively nothing left to chew, and the variety scores 85 / 100 in standardized taste evaluation.

Early and dependable in the field — Fresh ears reach harvest in 72–81.6 days, about 6.6 days ahead of the control variety, with strong lodging resistance and high resistance to stalk rot, southern leaf spot and Curvularia leaf spot.

Low crude starch — Field corn tastes floury because it is starchy. Pearl White is not — which is what lets the sweetness read as clean rather than heavy, cooked or raw.

Available formats

Fresh Sweet Corn	Fresh sweet corn is the least forgiving format in the category.
IQF Quick-Frozen Corn	Most complaints about frozen sweet corn are complaints about slow freezing: kernels that thaw limp, bleed water into a sauce, and taste flat.
Vacuum-Pack Sweet Corn	Frozen supply assumes your customer has freezer space.

Nutrition profile

Linoleic acid	Over 60% of the corn's fat
Vitamin E	About 2.44 mg/kg
Glutamic acid	Around 0.59%
Glutathione	Naturally occurring antioxidant compound present in the kernels
Dietary fibre	A good source of cellulose-type fibre
Crude starch	Low — considerably less than field corn

Composition figures are indicative of the variety and vary with growing conditions, harvest timing and preparation. This describes nutrient content only and is not nutritional, dietary or medical advice. Regulated nutrition panels must be built from analysis of the finished product in your market's required format.

Figures describe typical performance of the Shengtian Baizhu variety and may vary with season and growing conditions. MOQ, pack sizes, carton weights and labelling are set to buyer specification. Certificates and documentation are confirmed per order and destination market before shipment.