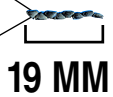


# NATURAL "CORN", 7000 B.C.

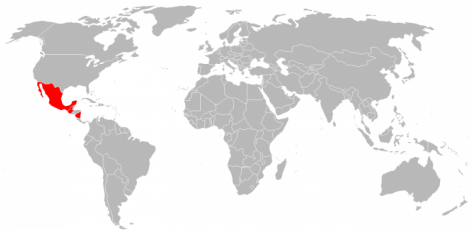
PEEL IT BY HAMMERING REPEATEDLY WITH A HARD OBJECT

TASTES LIKE VERY DRY, RAW POTATO

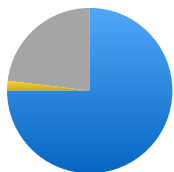


5-10 VERY HARD KERNELS

 8 KNOWN VARIETIES



ONLY FOUND IN CENTRAL AMERICA



75.0% WATER

1.9% SUGARS

23.1% OTHER  
MOSTLY STARCH

# ARTIFICIAL CORN, 2014

STEAM COOKS IN MINUTES

*Sweet, refreshing and juicy*



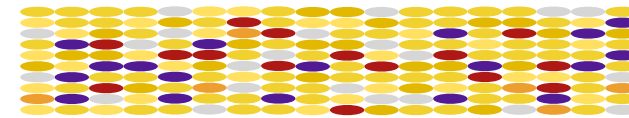
AVAILABLE IN FIVE COLOURS:

-  WHITE
-  YELLOW
-  DARK RED
-  DEEP PURPLE
-  BLUE-BLACK

190 MM

*~1000 Times Larger*

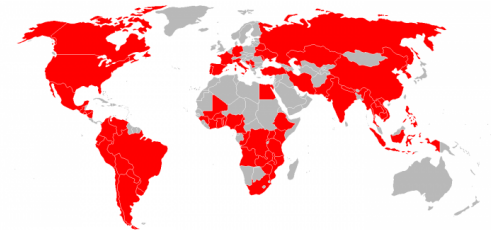
EASY TO PEEL  
*No Hammer Required!*



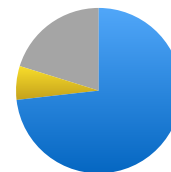
~200 VARIETIES

*25-Fold Increase*

*Annual Production: 790 Million Tonnes*



*Grown in 69 Countries*



73.2% WATER

6.6% SUGARS

20.2% OTHER

*2% Less Juicy*

*3.5x Sweeter*

*Still Rich in Starch!*