

CMM CORNETTES: PRODUCTION AND PROCESSING OF
PACKED AND PICKLED CORNETTES

Entrepreneurial Development Project

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CMN CORNETTES: PRODUCTION AND PROCESSING OF PACKED AND PICKLED CORNETTES

An Entrepreneurial Development Project Report
Submitted to the Faculty of the
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ABSTRACT

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The project was conducted at the Material Recovery Facilities Program, Banaba Lejos Indang, Cavite from October to December. It involved planting of 4,000 glutinous corn seeds in 400 square meters in one production cycle. The objective of the project is to conduct the actual application of management and supervision of handling a cornettes production enterprise as well as the application of agribusiness principles. It also serves as training ground for the student entrepreneurs who plan to engage in this kind of business in the future. Especially it is aimed to: provide opportunity to the students to gain more knowledge and skills in cornettes production enterprise; harness the entrepreneurial skills of the students in operating and managing cornettes production enterprise and find solutions to solve or mitigate such problems.

Clearing, plowing and harrowing has been done. Planting has been done on October 2015. Seeds were planted at a distance of .50 x .50 meters two seed per hill. Harvesting was done 40 – 45 days after planting. Harvested cornettes were sold to walk-in buyers and stores in Indang Cavite. The prevailing price of cornettes was considered during marketing. The production amounted to ₱ 4, 835.00 with net income of ₱ 5, 190.00 and ROI of 140.9%.

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CMN CORNLETTES: PRODUCTION AND PROCESSING OF PACKED AND PICKLED CORNLETTES

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Introduction

Baby corn maize is one of the valued vegetables gaining popularity throughout the world. Baby Corn also known as “young corn” or “cornlettes” is a cereal grain taken from corn (*zea mairz*), of the family of Graminae. Baby corn crop is harvested at about two months whereas regular corn/maize crop duration is four months before can be harvested. Baby corn consumed as fresh vegetable in curries, pickels, soups, salad and snacks. It is also an important ingredient of Chopsuey or stir fried vegetables and other dishes.

Baby corn requires good sunlight with temperature range of 22°C to 28°C for optimal growth. It does not grow well in high temperature region exceeding 30°C. It should be planted in well drained sandy loam soil with pH value of 6 to 7. It can survive in high acidic soils but not in wet and poor drain lands.