

Preserving Corn

Freezing vs Pressure Canning

Freezing

✓ Easy

✓ Excellent

Preparation Options:

- ✓ Whole kernel corn (cut from cob)
- ✓ Cream-style corn
- ✓ Corn on the cob
- ✓ Half cobs

Advantages:

- ✓ Best flavor retention
- ✓ Best texture preservation
- ✓ Closest to fresh corn quality
- ✓ Retains sweetness better than canning
- ✓ Faster processing time
- ✓ Flexible batch sizes
- ✓ No pressure canner required

Disadvantages:

- ✗ Requires freezer space
- ✗ Requires electricity
- ✗ Must blanch before freezing
- ✗ Storage life shorter than canning

Pressure Canning

✓ Moderate

✓ Very Good

(Note: slightly lower rating than freezing due texture & sweetness loss)

Preparation Options:

- ✓ Whole kernel corn
- ✓ Cream-style corn

Advantages:

- ✓ Shelf stable for 2-5+ years
- ✓ No electricity required
- ✓ Ready to use immediately
- ✓ Saves freezer space
- ✓ Excellent for long-term storage
- ✓ Safe preservation method for low-acid foods

Disadvantages:

- ✗ Softer texture than frozen
- ✗ Slight loss of sweetness
- ✗ Requires pressure canner
- ✗ Longer processing time
- ✗ More preparation & equipment



Overall Preservation Rating

Freezing ✓ Excellent

Canning ✓ Very Good

Both freezing and pressure canning are excellent ways to preserve corn, providing options for flavor, texture, and long term storage.