

### 3. Amylose in starch of Peruvian Andean corn.

A survey of amylose content in corn starch of representative Andean collections, was initiated viewing the finding of possible high-amylose varieties that could be used as basic reservoirs for further breeding here and abroad. The analyses were kindly performed by Dr. M. M. McMasters at the USDA Northern Regional Laboratory, Peoria, Illinois. First available data are shown below:

#### Collectors

Registration No.	Description of variety	Percent Amylose
Peru FC 115	White, semi-dent trace of blue	26.6
" P 58	Yellow flour	26.6
" VE 24	Red flour	25.7
" RP 16	White flour	25.4
" FC 112	Dirty tan flour	26.8
" FC 111	Dull light red flour	26.0
" FC 107	Mixed yellow semident	26.7
" FC 129	Yellow flour	27.0
" FC 121	Yellow flint	27.2
" AG 221	Mixed black & yellow flour, rough	25.3
" FC 106	Red striped white flour	25.0
" ACV 93	Pale yellow-crowned white flour	25.5
" FC 114	Dark red flour	28.6
" FC 100	Mottled blue and white flour	29.6
" FC 118	Orange-yellow flour	34.0
" FC 124	Black flour	31.2
" AG 220	Pale yellow flour	33.2
" AG 142	Yellow-crowned red flour	28.7
" FC 105	Mottled blue and white flour	32.4
" ACV 2	Red splashed yellow flour	28.0
" ACV 12	Black, red, and blue mixed flour	25.2
" FC 110	Black-crowned red flour	25.8

Collections FC 118 and AG 220 are of the Amazonian tropical corn variety "Piricincó", collected at La Convencion valley, and the Andean variety "Blanco de Camana", respectively. These had the highest amylose percentage among the collections investigated.

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