The Science of Popcorn!

Popcorn is one of the world's most favorite snacks, but have you ever actually wondered what makes popcorn pop? Well wonder no more! You're about to find out!

There are 4 main types of corn: Dent, Flint, Sweet, and Pop. Only the Pop variety is able to pop into popcorn - hence its name! Popcorn kernels are seeds that have a thick, hard shell and a soft, starchy center. When the kernels are exposed to heat above 355 degrees, the moisture inside begins to turn to steam which builds up a lot of pressure, until finally... it POPS! When it pops open, the warm soft starch cools and forms the delicious white popcorn that we love to eat!

Science never tasted so good!

For more fun popcorn facts and information, visit www.popcorn.org

Enjoy!