

# 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](http://www.popcorn.org)*

*Enjoy!*

