



what makes it **POP?**

Americans today consume 17.3 billion quarts of popped popcorn each year. The average American eats about 63 quarts.



Popcorn pops because the water is stored in a small circle of soft starch in each kernel. As the kernel is heated, the water heats, and the droplet of moisture is turned to steam. The steam builds up pressure until the kernel finally explodes to many times its original volume.



Microwave popcorn's kernels are usually larger than other popcorn kernels, and the packaging is designed for maximum popping power.

Popcorn has been used as an ingredient in pudding, candy, soup, and salad.



Nebraska consistently ranks first in the nation in popcorn production.

While the first breakfast cereal was made by adding sugar and milk to popped popcorn, a shortage of baking flour after World War II forced bread makers to substitute up to 25% of wheat flour with ground popped popcorn.

