

Descriptive Essay on Popcorn

Introduction

Popcorn is a snack made from maize kernels. It is a whole grain that is completely unprocessed. Popcorn is a popular food enjoyed in movie theatres as well as at home. The various flavours are what draw folks to this particular delicacy. It could be simple, nutty, buttery, cheesy, caramelised, or chocolaty. It's intriguing to see how a roasted maize kernel may change shape. Popcorn is typically buttered and salted as a snack item. It can instead be glazed with variably flavoured and coloured hardening candy syrups, combined with peanuts or almonds, or coated with melted cheese. The best approach for preparing popcorn is to use the microwave because it is the quickest method. The kernel inside will gradually begin to make frequent popping noises as if it is dancing.

What is inside popcorn?

A popcorn kernel contains an exceptionally hard hull and hard outer endosperm, as well as a quantity of moist, starchy, white endosperm within. Moisture content should be around 13.5 per cent. When such kernels are cooked to roughly 400 °F (about 200 °C), the moisture in the starch converts to steam, causing the kernel to rupture inside out into a white fluffy, uneven mass 20 to 40 times its original size. This white fluffy snack can be prepared in a microwave, a hot-air popcorn maker, or a frying pan.

Fun facts about popcorn

1. Popcorn has been around for almost 5000 years.
2. The first commercial popcorn machine was invented in 1885 by Charles Cretors.
3. Nebraska produces the most popcorn in the United States, approximately 250 million pounds per year.
4. Pillsbury invented microwavable popcorn in 1982.
5. Popcorn is a gluten-free and GMO-free food.
6. The hull of some popcorn varieties shatters when it bursts, giving it a hull-less appearance.
7. When popping, popcorn can travel up to 3 feet.
8. Popcorn was temporarily prohibited from movie theatres in 1949 because it was too loud of a snack.
9. During the World War II sugar shortage, Americans ate three times as much popcorn.
10. America's Gourmet Popcorn pops its popcorn at a temperature of 400 degrees Fahrenheit, which is the ideal temperature for popping popcorn. The unpopped popcorn kernels at the bottom of a popcorn bag are referred to as old maids.
11. Popcorn kernels contain 4% water, which enables popcorn to pop when heated.
12. There are three types of popcorn: rice, South American, and pearl. The most popular popcorn shape is pearl.



13. Popcorn was commonly consumed as a cereal with milk and sugar in the 1800s.
14. It is a common Christmas tree decoration in North America. Popcorn is strung on a string and used as a garland.
15. Popcorn that pops in a spherical shape is known as mushroom popcorn, and popcorn that pops in surprising shapes is known as butterfly popcorn.

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