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**NEWS**

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***FOR IMMEDIATE RELEASE***

**Popcorn: No more leftover kernels?**

Whether you string popcorn around a Christmas tree for decoration or stuff your mouth with it as you watch your favorite holiday movie, the salty treat is one of life's small pleasures. If only there was a way to get rid of those annoying leftover kernels. Well, there just might be! Chemists at Purdue University have identified a key crystalline structure in popcorn kernels that appears to determine its popping quality, a finding that could lead to the development of popcorn varieties with no leftover kernels. Not only would this mean you could get more popcorn out of each bag or can of kernels, it might also help you avoid cracking a tooth on one of those small hard unpopped kernels. The study was published in the ACS journal *BioMacromolecules*.

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