

Fake Chicken: Turning Powder into Poultry

Soy flour, oil and water are mixed in an industrial extruder, heated and then rapidly cooled to seal the protein strands, creating the stringy texture of real chicken.

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If you have a video that you think we should run, send a link to luke.simpson@advantagemedia.com [2].

Source URL (retrieved on 02/01/2015 - 11:55am):

<http://www.chem.info/videos/2010/06/fake-chicken-turning-powder-poultry>

Links:

[1] <http://get.adobe.com/flashplayer/>

[2] <mailto:luke.simpson@advantagemedia.com>