

# Strange food made from water, electricity, and air

The Finnish collection recently unveiled a new and slightly exotic food called 'soline' which is a protein-rich and environmentally friendly food with sophisticated recipes that not everyone can make!

Yes you read right! This dish has a simple yet sophisticated recipe that you need to use electricity, water, air and more!! In soline, electricity is used to release carbon dioxide and hydrogen bubbles, and then live microbes are added to the liquid to react with carbon dioxide and hydrogen to produce solute.

After the live germs are added to the liquid, they are dried and powdered for consumption. Dried soline for cedar is about 2% protein and tastes just like wheat flour and is highly recommended for people who are on a diet and even as a dietary device; Next can be used to prepare different foods.

Food with a taste of electricity, air and water

That's why Dr. Passy Wainika said of this new food: "This is a whole new type of food that can be delivered to a new type of protein that is different from modern foods because there is no cost involved in making it. It is not expensive in livestock breeding and even aquatic life and it can create employment opportunities for the general public! "

Meat is one of the foods that is very important for the diet because it is rich in various high quality proteins and it is precisely in this new diet that it also contains essential amino acids. Which are very suitable for the body.

However, it is anticipated that these foods will become humanity's main foods in the not too distant future, and have received a lot of positive reactions so far because no one will be killed by these foods...

It is also the first soline plant to be manufactured and

invented by the Solar Foods complex, which will open in year 5 and produce 2 billion meals by year 2.