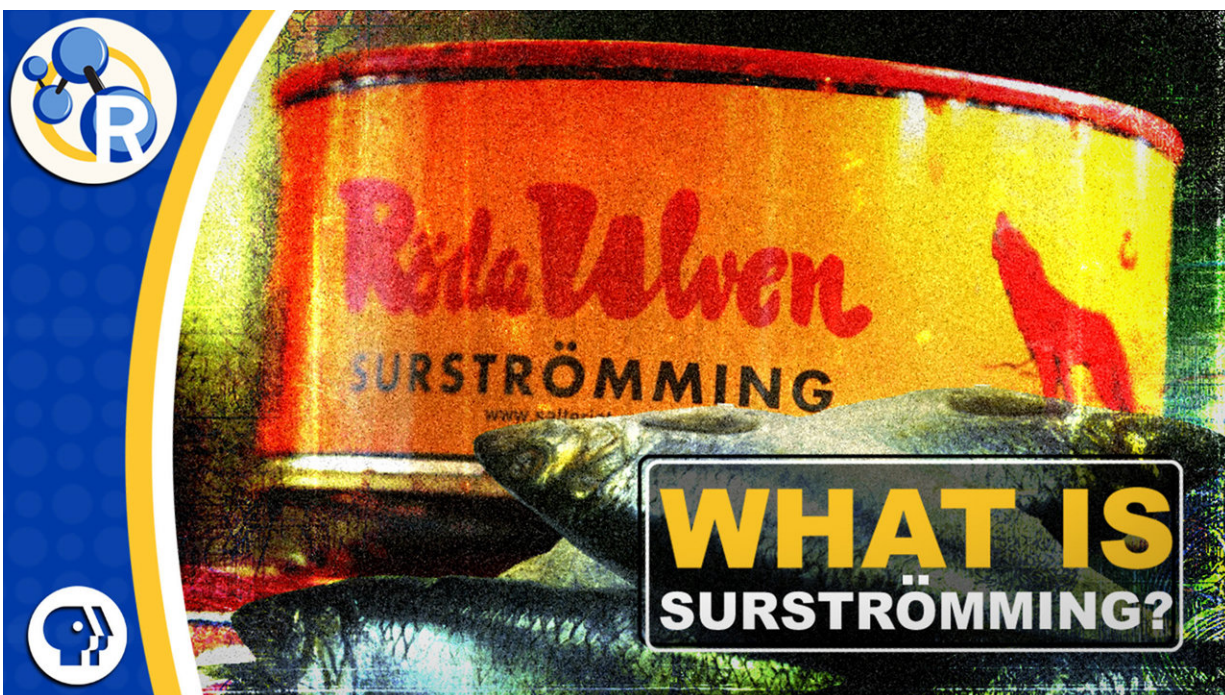


Surstromming: The secrets of this stinky Swedish fish

June 27 2018



Credit: The American Chemical Society

It has been called the smelliest food in the world.

But surströmming—Swedish for "sour herring"—is beloved in Sweden as a summer treat.

In this video, Reactions explains the chemistry of how to preserve

[herring](#) and why it smells so strong, with help from H.E. Karin Olofsdotter, Swedish ambassador to the U.S., and her team:

Provided by American Chemical Society

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