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Scientists make wooden knife that is sharper than steel – 25th October, 2021

Level 4

The world's chefs could soon be using wooden knives. This may seem illogical, but scientists have created a wooden knife that is three times sharper than stainless steel knives. Researcher Teng Li said wooden knives would add to the range of wooden tools currently found in our kitchens. He said: "We have many wooden things that we use for a very long time, like a cutting board, chopsticks, or a rolling pin. Our knives can also be used many times."

Scientists strengthened their wood by boosting the cellulose it contains. Cellulose is the main constituent of wood. It has a higher strength to density ratio than steel. The new material is hard enough to effortlessly slice through a tough steak. Wooden knives are also environmentally friendly. They could end our dependence on plastic cutlery. The scientists have also developed wooden nails. These could help the building industry because they will not rust.

Level 5

In the future, the world's chefs may be using wooden knives. This may seem somewhat illogical, but scientists have created a wooden knife that is three times sharper than the stainless steel knives we use. The scientists are from the University of Maryland. Researcher Teng Li said wooden knives would add to the range of wooden utensils currently found in kitchens across the world. He said: "In our kitchen, we have many wooden things that we use for a very long time, like a cutting board, chopsticks, or a rolling pin. These new knives can also be used many times if you resurface them and sharpen them."

The scientists improved the strength of their wood by enhancing the cellulose it contains. Cellulose is the main constituent of wood. It has a higher strength to density ratio than engineered materials, like steel and ceramics. The new material is hardened to the extent that it can effortlessly slice through the toughest steak. An additional advantage of wooden knives is that they are environmentally friendly. They could end our dependence on plastic cutlery. The scientists have also developed wooden nails. These could help the building industry as they will not rust and weaken like many nails.

Level 6

In the near future, the world's top chefs may be using knives made from wood. This may seem somewhat counter-intuitive, but materials scientists have created a wooden knife that is three times sharper than the stainless steel knives we use for dinner. The scientists are from the University of Maryland in the USA. Researcher Teng Li said wooden knives would complement the assortment of wooden utensils currently found in kitchens across the world. He said: "In our kitchen, we have many wooden things that we use for a very long time, like a cutting board, chopsticks, or a rolling pin. These new knives can also be used many times if you resurface them, sharpen them and perform the same regular upkeep."

Traditionally, knives have been made of steel or ceramics. The scientists improved the strength of the wood in their knives by enhancing the cellulose it contains. Cellulose is the main constituent of wood. It has a higher ratio of strength to density than most engineered materials, like steel and ceramics. Teng Li said the new cutting material is hardened to the extent that it can effortlessly slice through the toughest steak. There is an added advantage of wooden knives – they are environmentally friendly. They could end our dependence on plastic cutlery. The scientists have also developed wooden nails, which could be a boon to the building industry as they will not rust and weaken like conventional nails.