

Maillard Reaction.pdf

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Maillard reaction - Wikipedia

Sat, 11 Aug 2018 16:40:00 GMT

The Maillard reaction (/ m a ? ? j ??r / my-YAR; French:) is a chemical reaction between amino acids and reducing sugars that gives browned food its distinctive flavor. Seared steaks, pan-fried dumplings, cookies and other kinds of biscuits, breads, toasted marshmallows, as well as many other foods, undergo this reaction.

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Maillard reaction produces flavour and aroma during cooking process; and it is used almost everywhere from the baking industry to our day to day life to make food tasty.

Chemistry of Maple Syrup - NNY Ag Dev

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Chemistry of Maple Syrup The crystalline or grainy nature of the precipitated sugar is determined by a number of factors, all of which are influential in making the desired type of confection.

Searing - Wikipedia

Wed, 01 Aug 2018 19:22:00 GMT

Searing (or pan searing) is a technique used in grilling, baking, braising, roasting, sautéing, etc., in which the surface of the food (usually meat, poultry or fish) is cooked at high temperature until a caramelized crust forms.

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