

The Science of Maltolicious

Caramelization and Maillard reactions occur at the same temperatures

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Browning reactions were first written about by

1. Arthur Ling
2. Louis Camille Maillard
3. A brewer
4. **1 & 3**

Approximately how many flavor active compounds have been identified in cooked foods

1. 2000
2. 5000
3. **10,000**
4. 50,000

The most important class of flavor compounds in foods

1. Alcohols
2. **Pyrazines**
3. Furans
4. Thiazoles

Maltol has a flavor of

1. **Carmel**
2. Meat
3. Green Grass
4. Malt

Match the following:

Maillard Compounds	→	Phenolic Acids + Thermal degradation
Carmel Compounds	→	Heat + Amino Acids + Sugars
Phenolic Compounds	→	Heat + Sugars

Maillard reactions should be only done in a well equipped professional laboratory

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Making beer with dark malts produces a product responsible for sending gross dulling Fumes into the head

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