## The Science of Maltolicious

Carmelization and Maillard reactions occur at the same temperatures T/F

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

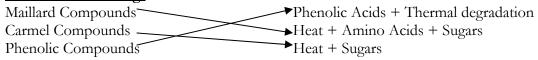
The most important class of flavor compounds in foods

- 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:



Mailard reactions should be only done in a well equipped professional laboratory  $T/\mathbf{F}$ 

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

T/F