WHY BACON SMELLS SO GOOD

Bacon is such a popular flavor it is used in products like: gum, lip balm, and even soda!

Why is bacon an attractive product?

It’s the mesmerizing SMELL!

The high temperature of the pan leads to browning and contributes to the breakdown of fats, both of which produce odorants

1 MAILLARD REACTION

The Maillard Reaction involves the reaction of amino acids and carbohydrates at high temperatures. This is what allows the browning of food to take place in bacon, the molecules formed from the Maillard reaction combine with molecules from the breakdown of fat to produce the distinctive aroma.

MAILLARD REACTION + BREAKDOWN OF FAT = INCREDIBLE AROMA

2 AROMA COMPounds

In bacon there are approximately 150 AROMA COMPOUNDS that give bacon its famous smell

Aroma compounds are substances that can vaporize and, when combined, give off specific scents.

2/3 of the AROMA COMPOUNDS are Hydrocarbons & Aldehydes

Hydrocarbons are hydrogen and carbon atoms chained together in various ways.

Aldehydes contain a –CHO aldehyde group.

NITROGEN-CONTAINING COMPOUNDS

It is also probable that the wondrous smell of bacon is due to its various nitrogen compounds.

These compounds are called pyridines and pyrazines. Pyridines contribute to the “meaty” aroma in bacon. When combined with other aroma compounds, they help produce the smell of “bacon-y” goodness.

PYRIDINES & PYRAZINES + HYDROCARBONS & ALDEHYDES = BACON-Y GOODNESS

SOURCES

www.youtube.com/watch?v=2P_0HGRWgXw