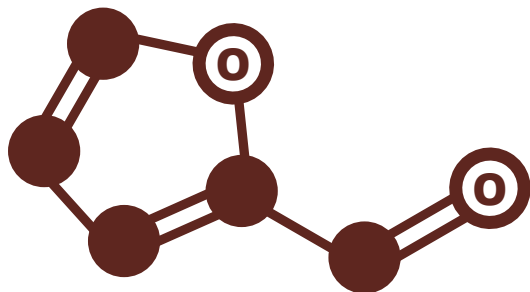
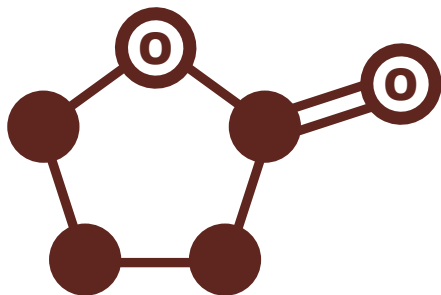


CHEMISTRY ADVENT 2016 2

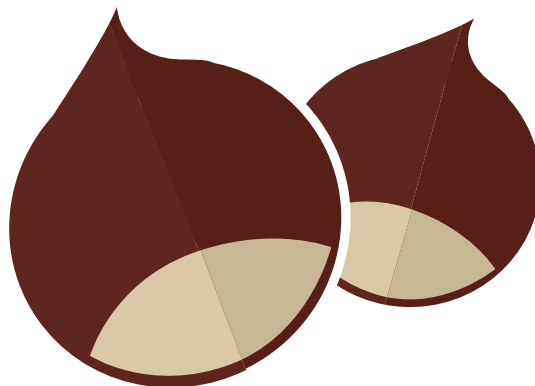
THE AROMA OF ROAST CHESTNUTS



FURFURAL



γ-BUTYROLACTONE



● Carbon ⊙ Oxygen ○ Hydrogen

Hydrogens on carbon atoms implied; each carbon has 4 bonds.

Cooking chestnuts produces a number of volatile flavour compounds, as a result of reactions during high temperature cooking.

These include the compound γ-butyrolactone, which contributes a faint, sweet, caramel flavour, and furfural, which adds sweet, woody, and almond flavours.

