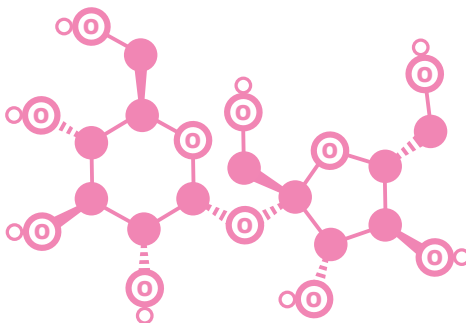
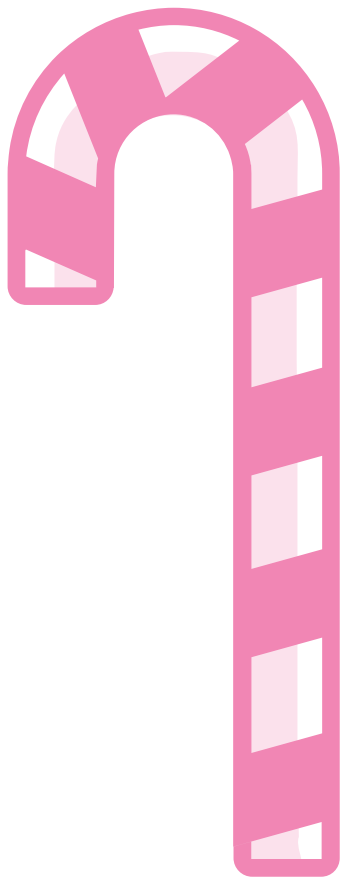


# CHEMISTRY ADVENT 2017

4

## CANDY CANE CHEMISTRY

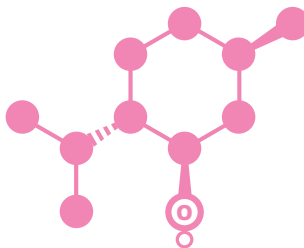


### SUCROSE

- Carbon
- Oxygen
- Hydrogen

*Note: hydrogens on carbon atoms implied; each carbon has 4 bonds.*

Candy canes are created by boiling a mixture of water, sugar (sucrose), and corn starch to create a syrup, to which peppermint flavouring is added. Menthol is the chemical in peppermint that makes your mouth feel cold – it triggers cold-sensitive receptors.



### MENTHOL

*Triggers cold-sensitive TRPM8 receptors when it is eaten – this can also occur if it is applied to the skin or inhaled.*

