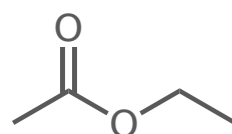


COCKTAIL CHEMISTRY: THE CHEMISTRY OF A MOJITO

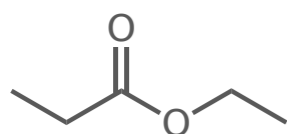
RUM



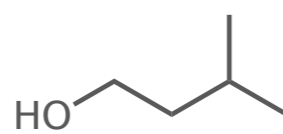
As well as containing ethanol, rum contains a range of compounds which contribute to its flavour. It contains a higher concentration of esters than other alcoholic spirits; these esters include ethyl acetate (pear drop aroma) and ethyl propanoate (caramel/fruity aroma). Other alcohols, such as isoamyl alcohol (malty aroma) also add to the aroma and flavour of rum.



ETHYL ACETATE

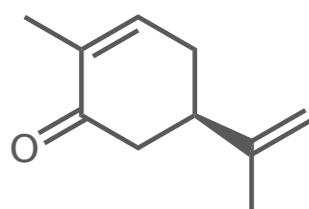


ETHYL PROPANOATE

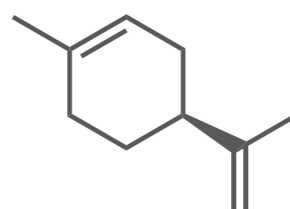


ISOAMYL ALCOHOL

MINT



(R)(-)-CARVONE



(S)(-)-LIMONENE

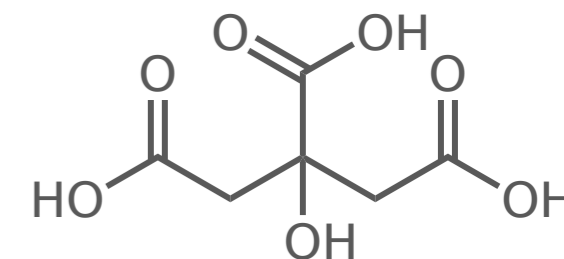
The main flavour component of garden mint is an isomer of carvone, which gives it its distinctive minty smell. It also contains limonene – not the more common isomer which is found in citrus fruits, but the less common isomer which has a piny, turpentine-like aroma. Unlike peppermint, spearmint contains very little menthol.



LIME



CITRIC ACID



Limes have a higher acidity and lower sugar content than lemons. The main acid they contain is citric acid. They also contain (R)-(+)-limonene, which has a citrus aroma.



pH

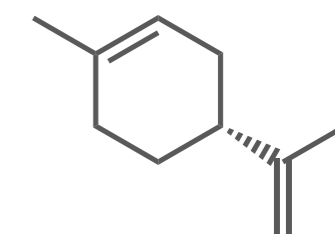
1.8-2.0

vs



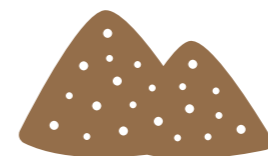
pH

2.2-2.5

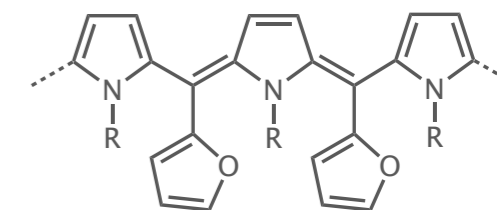


(R)(+)-LIMONENE

BROWN SUGAR



UP TO
10% MOLASSES
BY WEIGHT



EXAMPLE MELANOIDIN FRAGMENT

Caramels and melanoidin polymers give brown sugar its colour. The Maillard reaction forms these and also forms other compounds which contribute to brown sugar's flavour.

