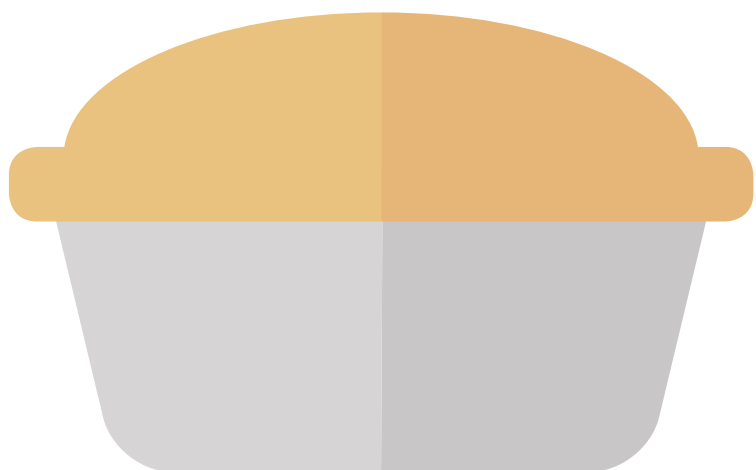


CHEMISTRY ADVENT

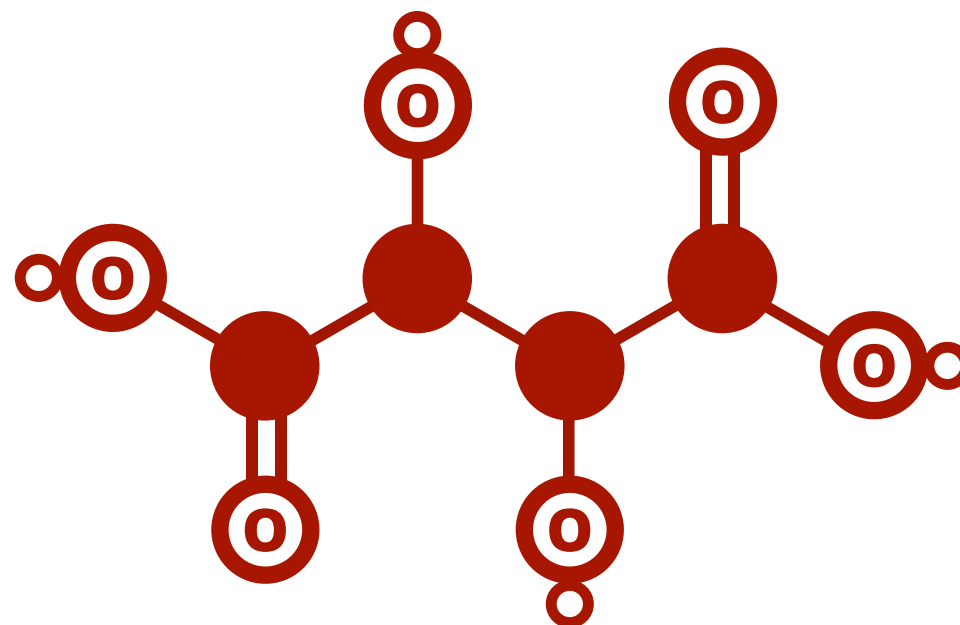
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MINCE PIE CHEMISTRY

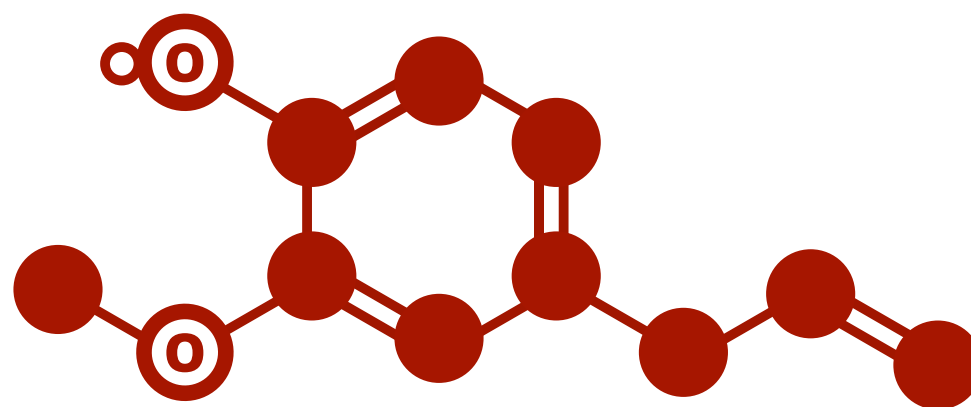


Mince pies are a traditional part of the British Christmas. Although, as the name suggests, they once contained meat, today's mince pies contain dried fruits, suet, and spices.

Dried fruits contain a number of fruit acids, such as malic acid from apples, and tartaric acid from raisins, which add to the tart flavour. Cloves are a commonly used spice, in which eugenol is a key flavour contributor.



TARTARIC ACID



EUGENOL

● Carbon ● Oxygen ○ Hydrogen

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

