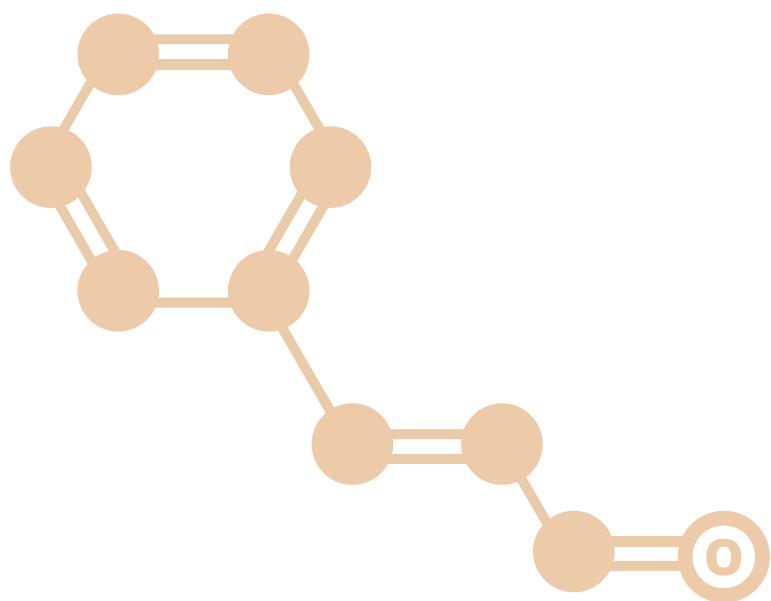


CHEMISTRY ADVENT 21

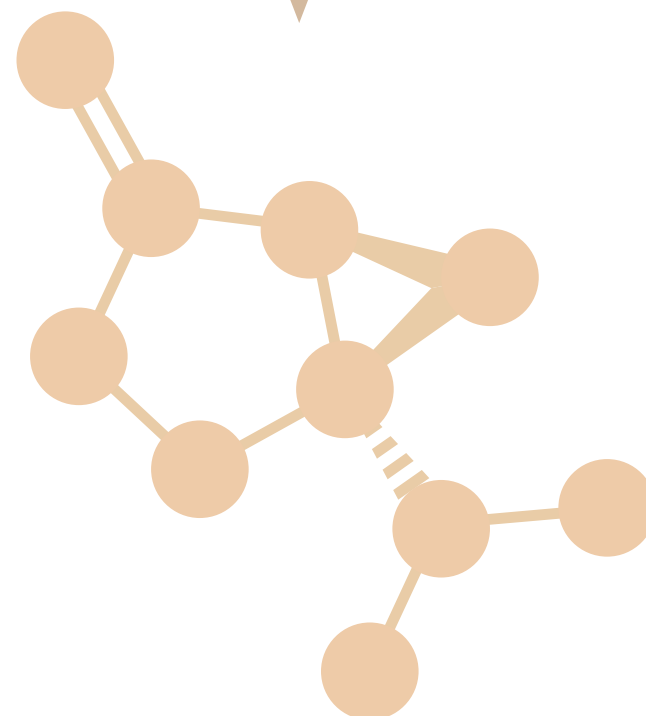
EGGNOG CHEMISTRY

CINNAMALDEHYDE



Major flavour component in cinnamon

SABINENE



Major flavour component in nutmeg

● Carbon ● Oxygen

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

Eggnog is a seasonal drink which is made using milk, sugar, eggs, and spirits. Spices are also added to enhance the flavour. Amongst others, cinnamon contains the compound cinnamaldehyde, and nutmeg contains the compound sabinene. Vanilla, which contains the compound vanillin, can sometimes also be used.

