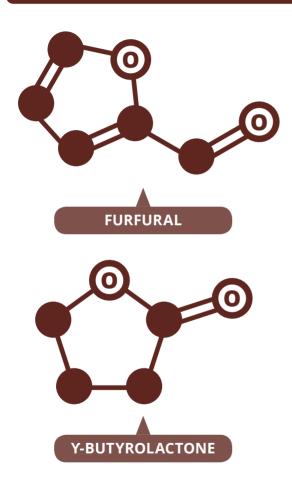
## CHEMISTRY ADVENT 2016 2

## THE AROMA OF ROAST CHESTNUTS



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

Oxygen • Hydrogen

Carbon

Cooking chestnuts produces a number of volatile flavour compounds, as a result of reactions during high temperature cooking. These include the compound Y-butyrolactone, which contributes a faint, sweet, caramel flavour, and furfural, which adds sweet, woody, and almond flavours.



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