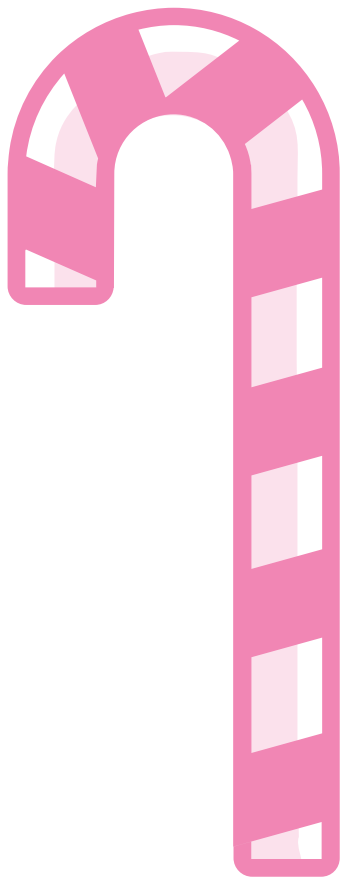


CHEMISTRY ADVENT 2016

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CANDY CANE CHEMISTRY

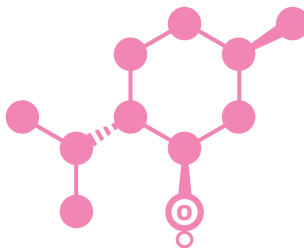


SUCROSE

- 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.

