

It's the 100th anniversary of the Maillard Reaction, perhaps the most important chemical reaction that takes place to enhance food's taste when we cook. (...)

The article:

<http://www.scientificamerican.com/podcast/episode.cfm?id=food-chemists-celebrate-tasty-cent-e-12-10-10>

More about:

<http://cen.acs.org/articles/90/i40/Maillard-Reaction-Turns-100.html>

Sull'argomento:

<http://bressanini-lescienze.blogautore.espresso.repubblica.it/2007/10/01/il-segreto-di-una-buona-bistecca-ma-non-solo-si-chiama-maillard/>

http://www.corriere.it/salute/cardiologia/13_gennaio_09/crosticina-cuore_09d4971e-2ce3-11e2-ac32-eb50b1e8a70b.shtml

<http://www.fondazionemicheletti.it/nebbia/sm-3534-chi-gli-ha-dato-il-nome-maillard-2013/>

Basic information:

http://en.wikipedia.org/wiki/Maillard_reaction

http://it.wikipedia.org/wiki/Reazione_di_Maillard

Passato...prossimo:

http://www.fabiomanzione.it/index.php?option=com_content&view=article&id=3006:aromi-da-maillard-ai-chicken-flavours&catid=112:nutrizione&Itemid=104

Maillard Reaction - Food Chemists Celebrate Tasty Centennial

Scritto da Administrator
