

WHY BACON SMELLS SO GOOD.

Bacon is a grossing commodity.

Bacon continues to be made into other products like:



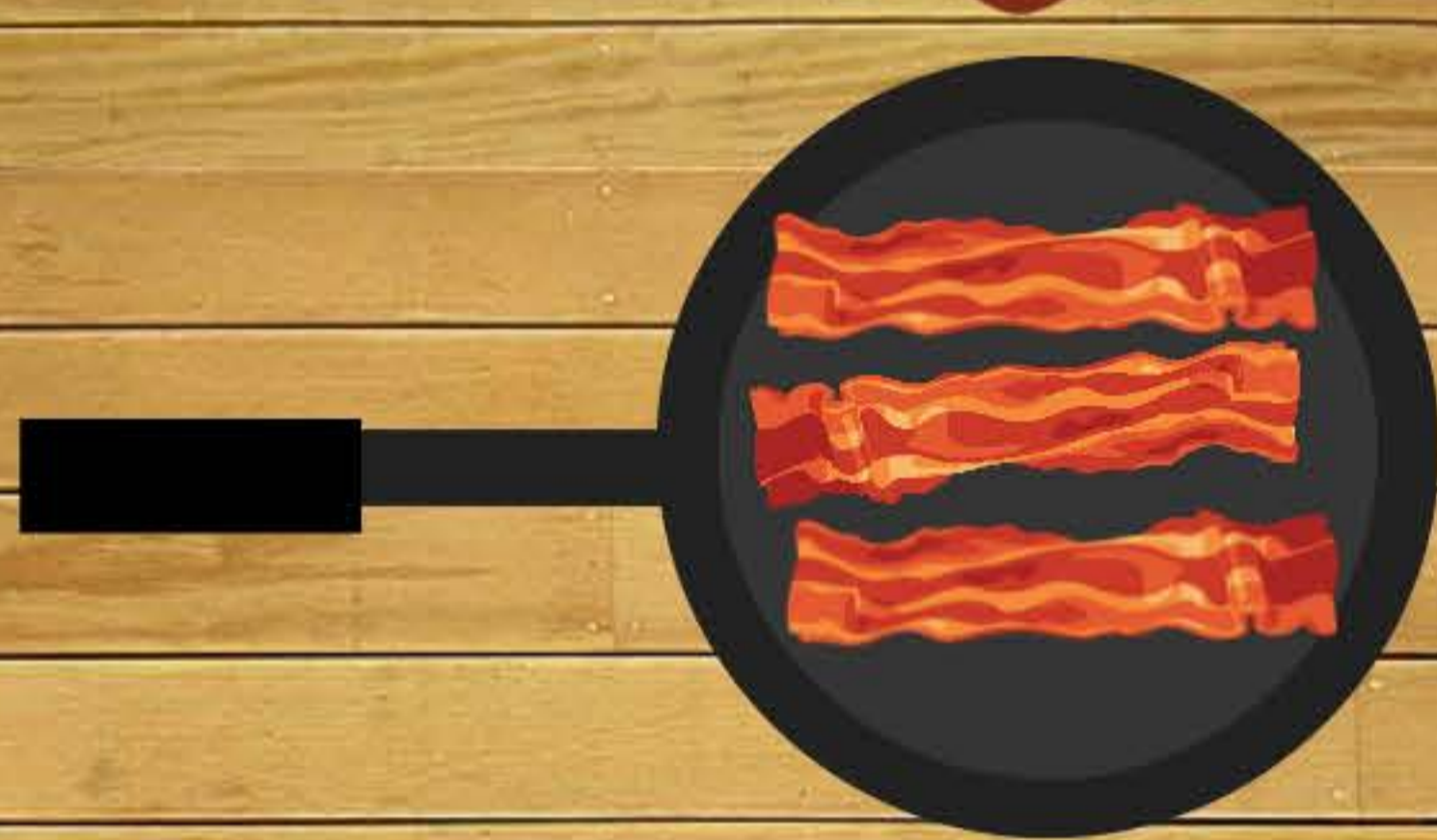
gum, chapstick, and even soda!

Why is bacon an attractive product?



It's the mesmerizing **SMELL!**

When, bacon is browned this smell mixes with dissolving fats to produce the amazing aroma.



1 MAILLARD REACTION

The Maillard Reaction is the breakdown of amino acids and the reducing of sugar. This is what allows the browning of food to take place.



In bacon, though, this reaction takes place and mixes with the smell of melting fat producing an incredible bacon aroma.



2 AROMA COMPOUNDS

Aroma compounds are substances that evaporate very quickly and when combined give off specific scents.



In bacon, there are approximately **150 AROMA COMPOUNDS** that give bacon its famous smell.

2/3
OF THE AROMA COMPOUNDS ARE
Hydrocarbons & Aldehydes

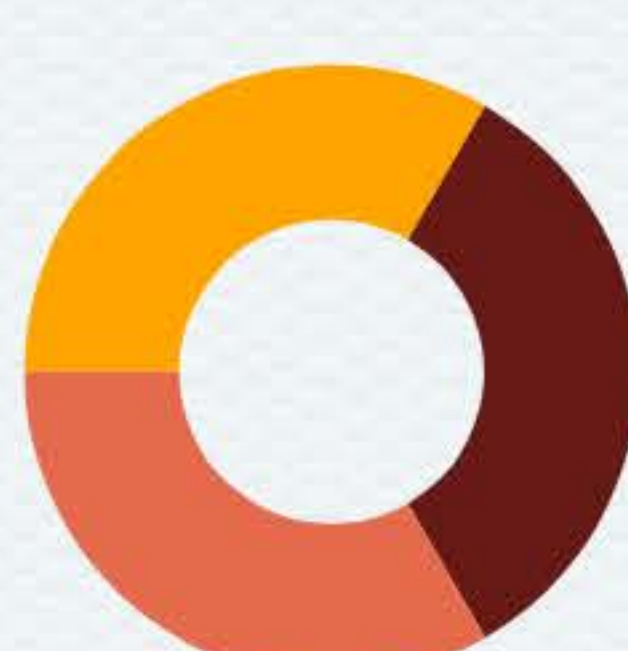
Hydrocarbons are just hydrogen and carbon atoms chained together in various way and some of those chains happen to produce an inviting smell.

Aldehydes are composed of carbon atoms bonding with oxygen and hydrogen atoms these bonds too like the Hydrocarbons creating a lovely smell.

3 NITROGEN CONTAINING COMPOUNDS

It is also probable that the wondrous smell of bacon is due to its various Nitrogen Compounds.

These compounds are called pyridines and pyrazines which both create smells of their very own. Pyridines are responsible for the "meaty" aroma in bacon. When combined with hydrocarbons and aldehydes they are the major contributor to the smell of "bacon-y goodness"!



■ HYDROCARBONS (33%) ■ ALDEHYDES (33%)
■ PYRIDINES & PYRAZINES (33%)



SOURCES:

https://www.youtube.com/watch?v=2P_0HGRWgXw&index=23&list=PLiLT74crQcwXifCszpuk2114ye3ghf-kV

<http://firstwefeast.com/eat/infographic-why-does-bacon-smell-so-good/>