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?

1. MAILLARD REACTION
   - The Maillard Reaction is the breakdown of amino acids and reducing sugars.
   - This is what allows the browning of food to take place.

   ![Maillard Reaction Diagram]

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

   MAILLARD REACTION + MELTING FAT = INCREDIBLE BACON AROMA!

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

   ![Aroma Compounds Diagram]

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   Aldehydes are composed of carbon and hydrogen and these chains like the hydrocarbons creating a lovely smell.

   2/3 OF THE AROMA COMPOUNDS ARE HYDROCARBONS & ALDEHYDES

3. NITROGEN CONTAINING COMPOUNDS
   - It is also probable that the wonderful smell of bacon is due to the Nitrogen Compounds.

   ![Nitrogen Compounds Diagram]

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

   PYRIDINES & PYRAZINES + HYDROCARBONS & ALDEHYDES = BACONY GOODNESS!!

SOURCES:
- [Video: Bacon Smell Explanation](https://www.youtube.com/watch?v=Qp_B4q6j9yM)
- [Bacon Aroma Explained](https://www.foodscienceofflavor.com/article/bacon-aroma-explained)
- [Bacon Smell Science](https://pets.alesheikah.com/bacon-smell-science)