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Interesting book about chemistry in the kitchen which includes unusual recipes, written with warmth and humor. I purchased the book, assuming it would be heavily about cooking and lightly about chemistry; the balance is the opposite.

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Culinary Reactions The Everyday Chemistry of Cooking

"When you're cooking, you're a chemist! Every time you follow or modify a recipe you are experimenting with acids and bases, emulsions and suspensions, gels and foams. In your kitchen you denature proteins, crystallize compounds, react enzymes with substrates, and nurture desired microbial life while suppressing harmful microbes.

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The Ultimate Book for Science Nerds Who Cook WIRED

The super-science-y Modernist Cuisine is about \$500 and 50 pounds too much cookbook for me, and as brilliant and complete as Harold McGee's On Food and Cooking is, it doesn't have any recipes.

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Food and Cooking Chemistry American Chemical Society

Get Cooking with Chemistry Head to the lab that is, your kitchen to get some experiments started. Strawberry DNA That red, ripe summer berry is bursting with flavor and DNA. Cooking with Chemistry It s a cookbook and textbook rolled into one. Pick a recipe to try and learn some chemistry at the same time.

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Resources that explain the science of cooking Seasoned

On Food And Cooking (Harold McGee) is all science at a very detailed level, combining food chemistry and biology and explaining the interactions between ingredients and the mechanisms behind various cooking methods. If you're looking for a pure science book, this is it.

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Baking and Chemistry American Chemical Society

Food Chemistry in the High School Classroom Get cooking in the classroom! Learn about the food chemistry behind making and baking molasses cookies and bread, then move on to other recipes from this webinar. The Science of Baking This infographic breaks down the science of baking, one ingredient at a time.

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The Best 9 Cookbooks for Food Technology and Food Science

It's the ultimate reference book, with deep exploration into every ingredient you can imagine, as well as cooking methods and the basics of food molecules, chemistry primer included.

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How to Improve Your Home Cooking with the Power of Science

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The Science of Good Cooking: Master 50 Simple Concepts to Enjoy a Lifetime of Success in the Kitchen (Cook's Illustrated Cookbooks) Oct 1, 2012 by The Editors of America's Test Kitchen and Guy Crosby Ph.D

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Better cooking through chemistry Opinion Chemistry World

Better cooking through chemistry. By Ali Bouzari 1 June 2015. Restaurant cooking is enjoying an unprecedented era of progress and innovation, especially high-end dining. This will only happen if the scientific community can make the physics, biology and chemistry of food more accessible, to equip chefs with the tools they need to apply

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