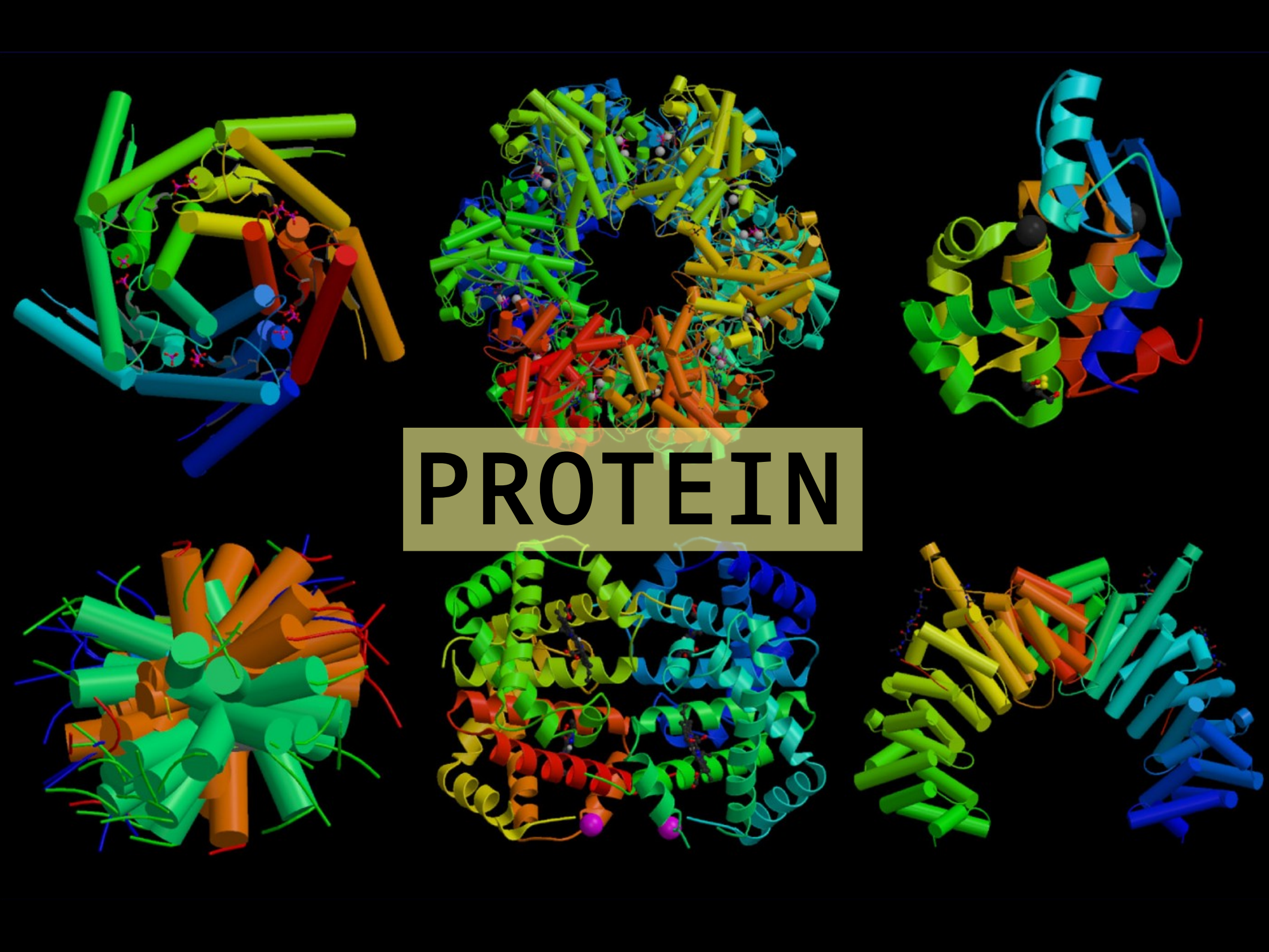

YOU ARE
getting
THAT 5 star review
(c) HOT HOPKINS KITCHEN


PROTEIN

PRIMARY

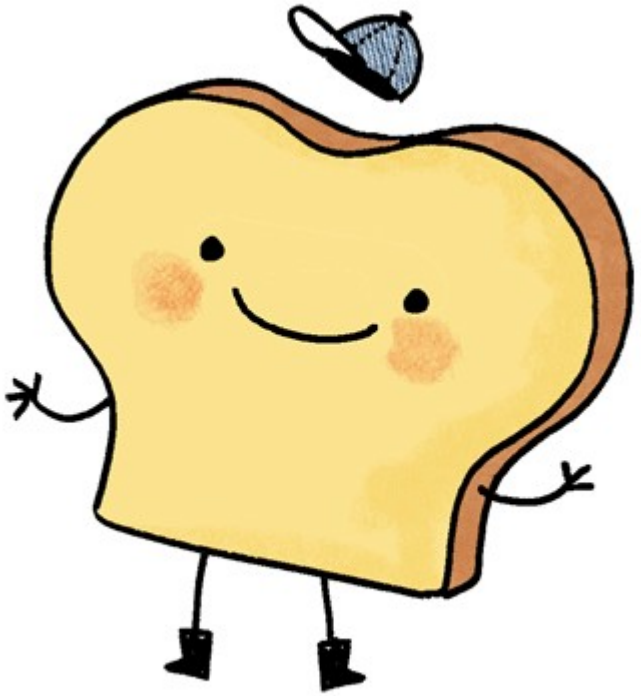
LYSINE-GLYCINE-VALINE-CYSTEINE
-ARGININE-GLUTAMINE-CYSTEINE
-SERINE-SERINE-GLYCINE-VALINE
-LYSINE-GLYCINE-VALINE-CYSTEINE
-HISTIDINE-GLUTAMINE-TYROSINE
-PROLINE-SERINE-GLYCINE-PROLINE
-SERINE-CYSTEIN-GLYCINE-VALINE

SECONDARY

TERTIARY

QUATERNARY

DENATURATION



MAILLARD RXNs

FUNCTIONAL GROUP REVIEW TIME

Maillard reaction

From Wikipedia, the free encyclopedia

The **Maillard reaction** (/maɪˈjɑr/ *my-YAR*; French pronunciation: [majaʁ]) is a chemical reaction between amino acids and reducing sugars that gives brov flavor. Seared steaks, pan-fried dumplings, breads, and many other foods make use of the effect. It is named after French chemist Louis-Camille Mai 1912 while attempting to reproduce biological protein synthesis.[1][2]

The reaction is a form of nonenzymatic browning which typically proceeds rapidly from around 140 to 165 °C (284 to 329 °F). At higher temperatures, subsequently pyrolysis become more pronounced.

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Process [edit]

1. The carbonyl group of the sugar reacts with the amino group of the amino acid, producing N-substituted glycosylamine and water
2. The unstable glycosylamine undergoes Amadori rearrangement, forming ketosamines
3. There are several ways for the ketosamines to react further:
   - Produce 2 water and reductones
   - Diacetyl, aspirin, pyruvaldehyde and other short-chain hydrolytic fission products can be formed
   - Produce brown nitrogenous polymers and melanoidins

BUT I GOT NO PROTEIN, BRAH...

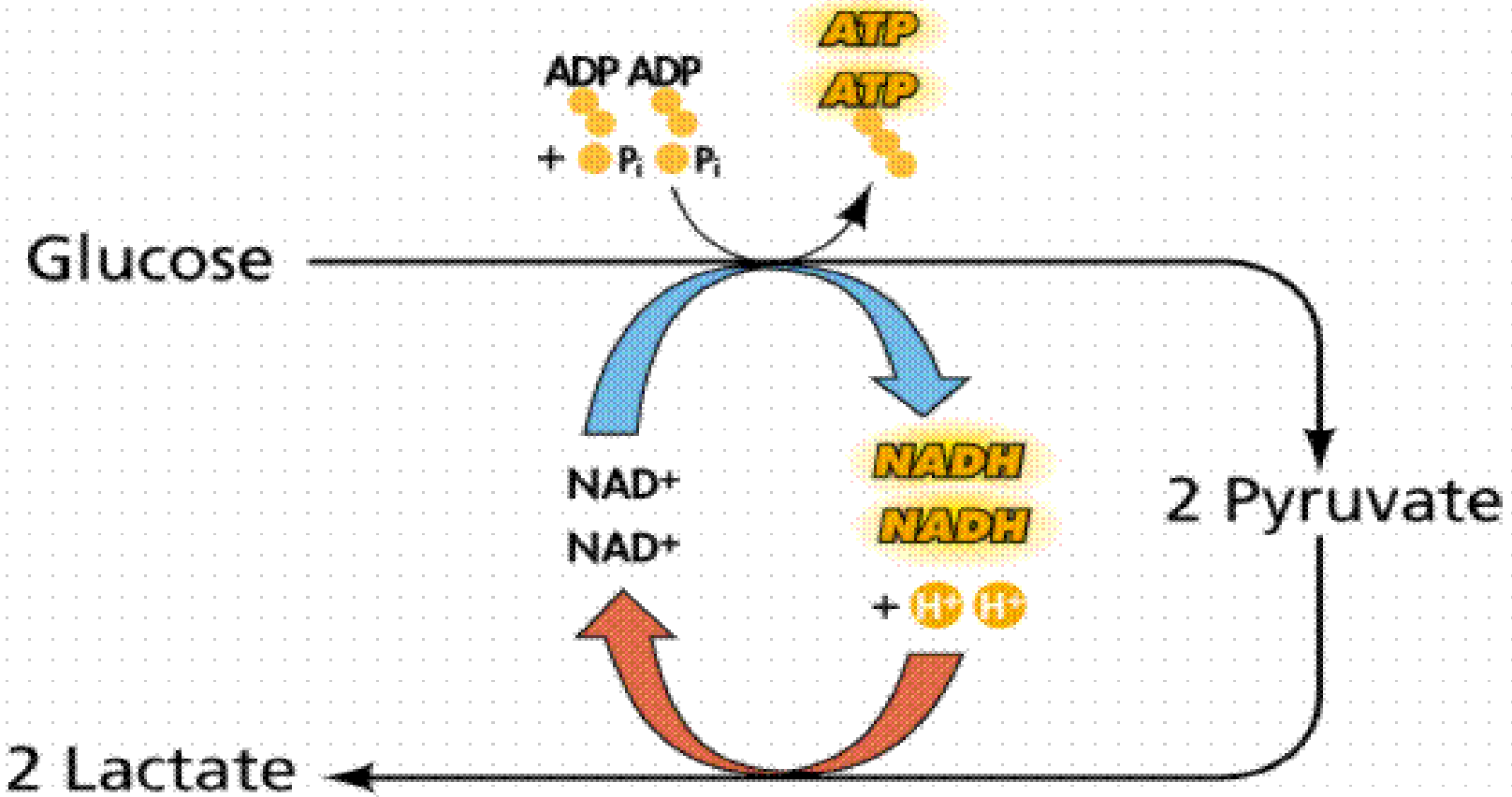
CARMELIZATION

"POORLY UNDERSTOOD"

"DELICIOUS"

"SENSITIVE"

"NUTTY"


ADP ADP
+ Pi Pi
ATP
ATP
Glucose
NAD+
NAD+
NADH
NADH
+ H+ H+
2 Pyruvate
2 Lactate

BATTLE OF THE KIMCHIs

MY pH beats your pH!

#SCIENCESWAG