Chemical Reactions

Complete the definitions with the concepts form the box.

Combustion	Oxidation	Fermentation
Maillard	Caramelization	Enzymatic

1. It's a slow cooking process that occurs when sugar is cooked in low heat, causing a change in both aparente and flavor.
2. Also called Redox; it's the loss of electrons during the reaction by a molecule, atom, or ion.
3. It's when a substance reacts rapidly with oxygen and gives off heat.
4. It's the process of food turning brown due to the chemical reaction of enzymes.
5. It's a form of reaction that occurs when proteins and/or amino acids chemically react with carbohydrates of reducing sugars.
6. It's the process that gets energy from carbohidrates and does not require oxygen.

LIVEWORKSHEETS

Chemical Reactions

What type of chemical reaction is shown in the pictures?

Combustion Oxidation Fermentation

Maillard Caramelization Enzymatic



















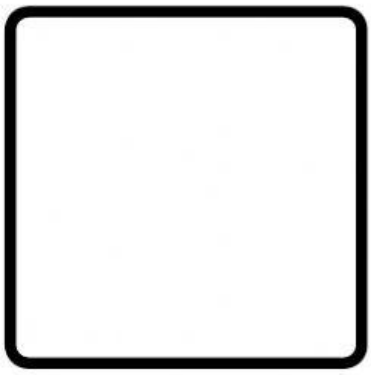
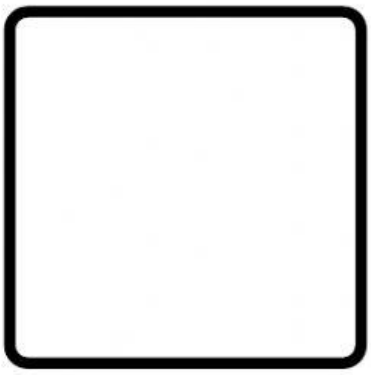
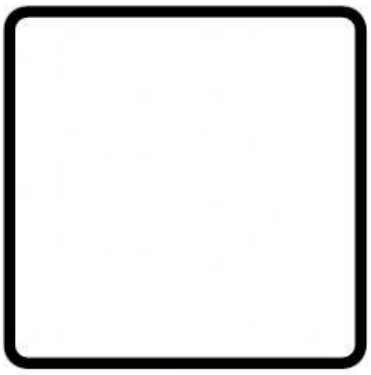
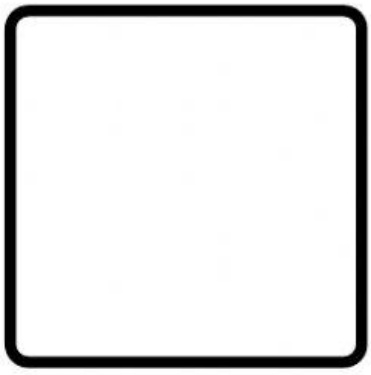
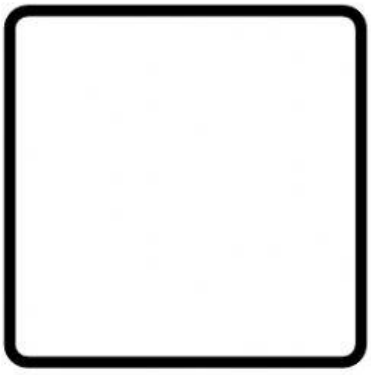
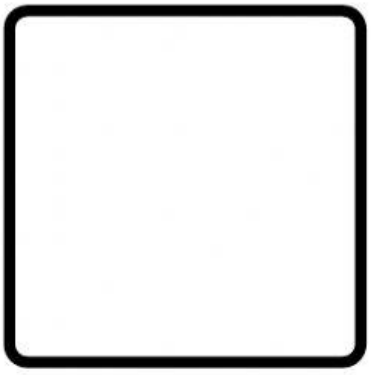
LIVEWORKSHEETS

Chemical Reactions

What examples can we find from these chemical reactions? Mention one of each

Combustion Oxidation Fermentation

Maillard Caramelization Enzymatic

LIVEWORKSHEETS