

Chemical Reactions

Complete the definitions with the concepts from 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 appearance 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 or reducing sugars.
6. It's the process that gets energy from carbohydrates and does not require oxygen.

Chemical Reactions

What type of chemical reaction is shown in the pictures?

Combustion

Oxidation

Fermentation

Maillard

Caramelization

Enzymatic



Chemical Reactions

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

Combustion

Oxidation

Fermentation

Maillard

Caramelization

Enzymatic