স্বাদ ও কৌশল

Taste and kitchen tricks

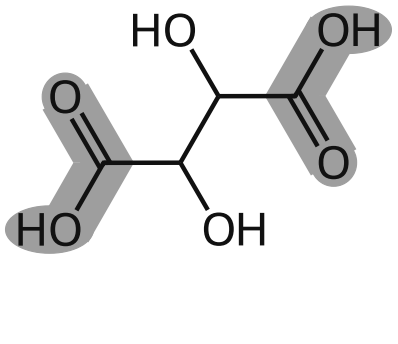
Sour, sweet, salty and bitter, and two tricks you can see and smell.

1 Heat and sting · 2 Aroma · 3 Taste and tricks

The grey glow marks the working part of each molecule.

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T



$C_4H_6O_6$ · 150.1 g/mol

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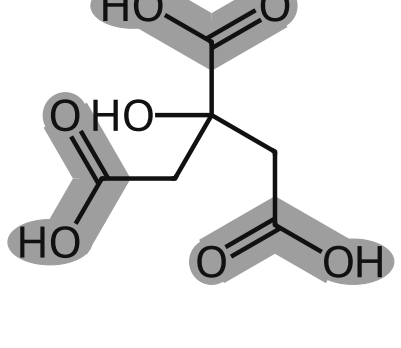
Tamarind

Tartaric acid

Group: carboxylic acid

The sour of tamarind. Tamarind is one of the richest natural sources of this acid.

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$C_6H_8O_7$ · 192.1 g/mol

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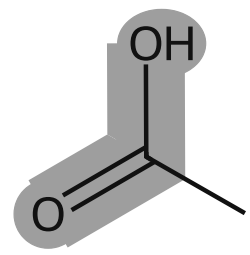
Lime

Citric acid

Group: carboxylic acid

The sour of lime and lemon. A squeeze on fish also tames the smell (see trimethylamine).

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$C_2H_4O_2$ · 60.1 g/mol

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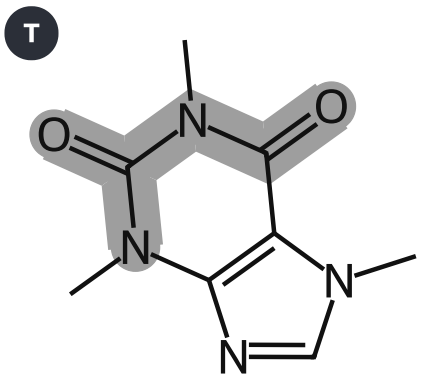
Vinegar

Acetic acid

Group: carboxylic acid

The sharp sour of vinegar, made when bacteria turn alcohol into acid. It is a weak acid.

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$C_8H_{10}N_4O_2$ · 194.2 g/mol

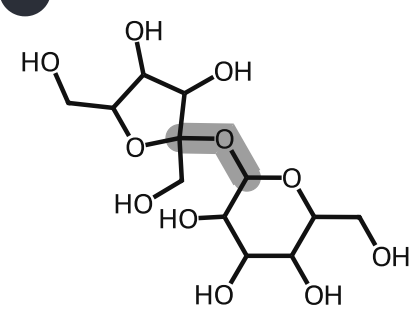
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Tea

Caffeine · **Group: amide**

The bitter taste and the wake-up. It blocks the signal in your brain that says you are tired.

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$C_{12}H_{22}O_{11}$ · 342.3 g/mol

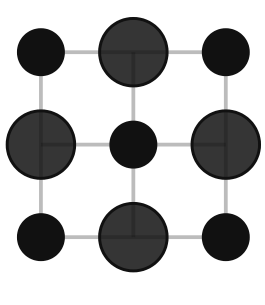
চিনি ও গুড়

Sugar and gur

Sucrose · **Group: ether link**

One glucose joined to one fructose. Table sugar is almost pure sucrose, and gur is mostly sucrose.

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NaCl · 58.4 g/mol

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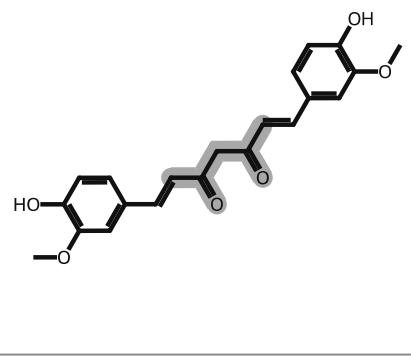
Salt

Sodium chloride

Group: ionic bond

Not a molecule but a crystal of Na^+ and Cl^- ions. Iodised salt also carries a trace of iodine for the thyroid.

K



$C_{21}H_{20}O_6$ · 368.4 g/mol

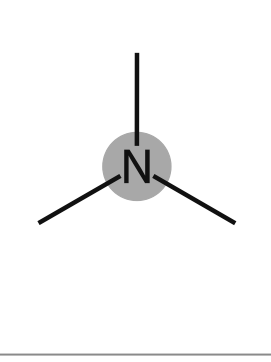
হলুদ

Turmeric

Curcumin · **Group: diketone**

The golden colour. It is also a natural pH indicator: soap turns a turmeric stain from yellow to red-brown.

K



C_3H_9N · 59.1 g/mol

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Fish

Trimethylamine

Group: amine

The smell of fish that is going off. It is a base, so lime juice (an acid) turns it into a salt that cannot easily escape as a smell.

TRY IT AT HOME

Two experiments for the kitchen table.

Turmeric and soap

Rub a little turmeric paste on white paper. Add a drop of soapy water. The yellow turns red-brown, because curcumin changes colour in alkali.

Tea and lime

Make a cup of strong black tea. Add a few drops of lime juice. The colour gets lighter, because the coloured molecules in tea change with acid.

Ask an adult first. Never taste an experiment.

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