

Video: The world's most delicious chemical reaction

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Credit: The American Chemical Society

Why does fresh, hot toast have a more complex flavor than plain bread? Why does cooking raw food in general result in mouthwatering smells and a rich taste?

The [answer](#) lies with the Maillard reaction, also known as the "browning reaction."

By delving into how this process works, Reactions helps you get the most deliciousness out of your cooking.

Check it out here:

Provided by American Chemical Society

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