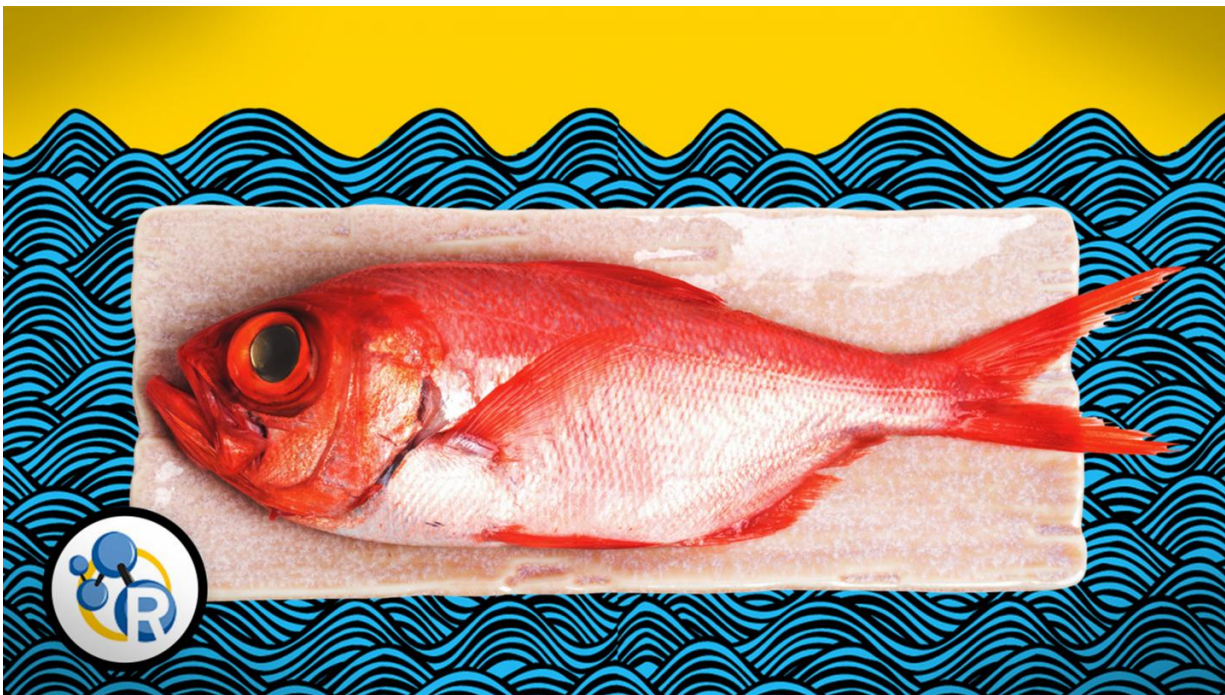


# Video: How to make fish less fishy

August 9 2016

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Credit: The American Chemical Society

Freshly caught fish is delicious. But with every passing day, the nice filet in your fridge smells a little fishier, thanks to a stinky molecule known as trimethylamine. Is there any hope? This week, Reactions helps make fish taste and smell less fishy with chemistry. Learn about the amino acids that give fresh fish its sweet and savory flavor, and get three chemistry-backed tricks to cut down the fishy taste and smell.

Provided by American Chemical Society

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