

# INSIDE A FLAVOR LAB

[http://www.youtube.com/watch?v=tUQ9WP5gX\\_M&translated=1](http://www.youtube.com/watch?v=tUQ9WP5gX_M&translated=1)

## 1. Watch the film and answer the questions:

- a. What kinds of food actually start from science?
- b. What is the main objective of a flavor chemist?
- c. Why is benzaldehyde called such a 'cool' chemical?
- d. **Complete:** You can get different types of beef flavor depending on how much ..... and ..... is applied while cooking.
- e. What do they do in an analytical lab?

## 2. Decide: true or false?

- a. This business changes with the customer requirements
- b. It is impossible to make food without fat.
- c. To obtain the final taste they cook the mixture
- d. The chemist compares his work to being a cook.
- e. For the reporter the taste produced in the laboratory was not very good.