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about cooking and presents
new and improved ways of
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physical chemist, discusses
the physiology of flavor and
explores the brain's
perception of tastes, the
effect of chewing on food,
and the reaction of the
tongue ...

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Molecular gastronomy, or progressive cuisine, is a movement that incorporates science and new techniques

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in the preparation, transformation and artistic presentation of food. It is the study of molecules as they relate to the chemical and physical processes of cooking.

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steak and hard-boiled eggs.
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Flavor is food book written

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by Hervé This. He is a French physical chemist on the staff of the Institut National de la Recherche Agronomique in Paris. M. B. DeBevosie translated this book from French to English and published it in 2006.

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Molecular gastronomy is a
subdiscipline of food
science that seeks to
investigate the physical and
chemical transformations of

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Ingredients that occur in
cooking. Its program
includes three areas, as
cooking was recognized to
have three components:
social, artistic, and
technical. Molecular cuisine
is a modern style of

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cooking, and takes advantage
of many technical
innovations from the
scientific disciplines. The
term "Molecular and Physical
Gastronomy" was coined in
1988 by late Oxford
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Molecular gastronomy is
basically the intersection
of food and science. You
mother may have told you to
never play with your food,

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but we disagree! Molecular
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Molecular Gastronomy:
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introduction to the English-
language edition, the essays

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Kitchen; The Physiology of
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A science in the making? -

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His main area of scientific research is molecular gastronomy, that is the science of culinary phenomena (more precisely, looking for the mechanisms of phenomena occurring

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during culinary transformations).
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