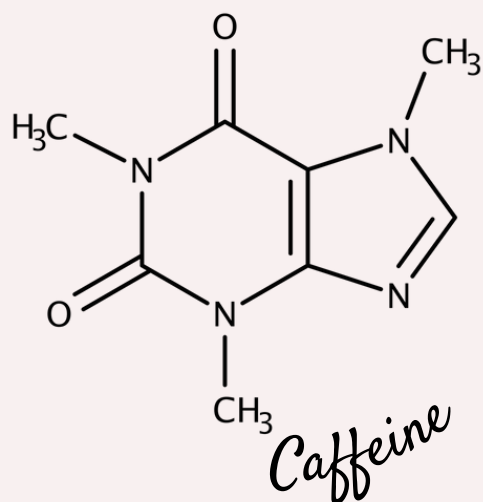


Chocolate



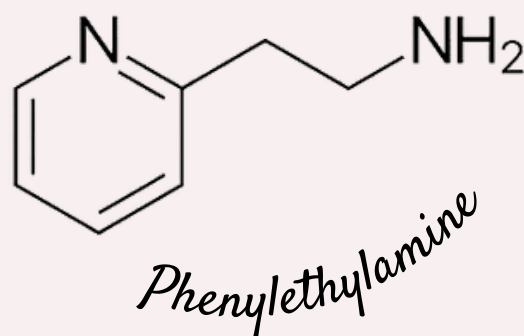
CHEMISTRY OF CHOCOLATE

Chemical Compounds



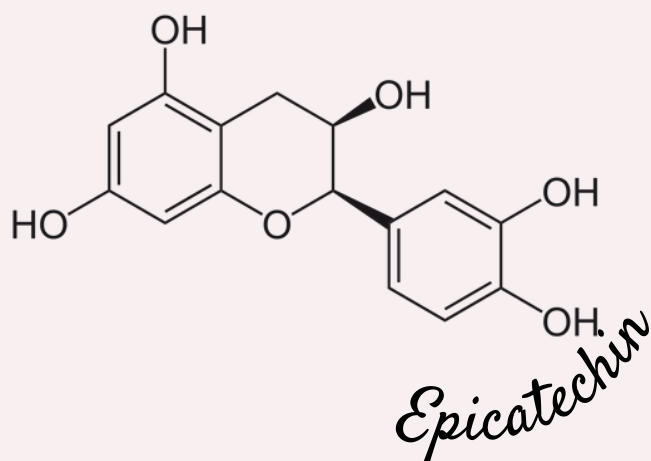
Caffeine

- A bitter chemical present in cacao in very small amounts that has a structure similar to theobromine and stimulant and mild anti-inflammatory properties.



Phenylethylamine (PEA)

- Often referred as the 'love drug'.
- A bitter chemical that encourages the body to produce mood-altering drugs and is frequently held responsible for the uplifting effects of chocolate.



Antioxidants

- Cocoa contains more phenolic antioxidants than most foods. Antioxidant activity is primarily mediated by flavonoids, particularly catechin, epicatechin, and procyanidins.





Theobromine

- Theobromine is an amino acid, which is essential in producing serotonin (**The happy hormone**).
- Its a bitter chemical that dilates blood vessels, stimulates the heart and has mild diuretic properties.



Why chocolate is toxic to dogs?

NEARLY ALL ALKALOIDS ARE POISNUOUS IN LARGE QUANTITIES

Since **theobromine** is an alkaloid, it comes from a class of organic nitrogen compounds. Whereas for humans the lethal dose is 1000mg/kg, it is 300mg/kg for canines. So, dogs can reach the lethal dose easily due to their small size.



Follow

We deliver End-to-End Engineering Design and Construction Management
Projects in Food and Beverage Industry

PMG Engineering

Meeting Global Benchmarks



Process Engineering



Project Management



Food Safety



Automation



Mechanical & Electrical



www.pmg.engineering