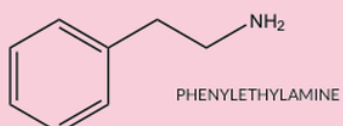


Infographic: The Chemistry of Chocolate

Compound Interest

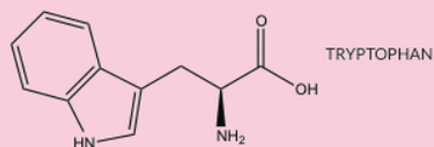
THE CHEMISTRY OF CHOCOLATE

IS CHOCOLATE AN APHRODISIAC?

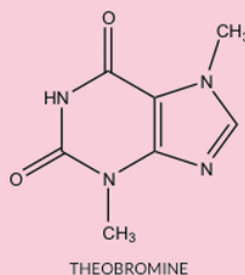


Phenylethylamine occurs naturally in the brain, and is dubbed 'the love drug' due to its ability to produce feelings of well-being and contentment. It is also present in significant concentrations in chocolate, but since it is broken down after ingestion, it has been ruled out as causing a significant aphrodisiac effect.

Tryptophan is a chemical in the brain linked to the production of serotonin, the neurotransmitter that produces feelings of elation. It is present in chocolate, but only in small quantities, and again is most likely not causing any aphrodisiac effect.



WHY IS CHOCOLATE TOXIC TO DOGS?



Theobromine is a mild stimulant, similar in effect to caffeine, found in chocolate. This compound is harmless to humans at the levels found in chocolate - a fatal dose would require eating tens of kilograms of milk chocolate!

On cats & dogs, however, theobromine has a much more potent effect; small doses can lead to vomiting & diarrhoea, whilst as little as 50g of dark chocolate could kill a small dog.

2014 COMPOUND INTEREST - WWW.COMPOUNDCHEM.COM

Chemist with visual flair answers burning food science questions.

Source URL (retrieved on 01/27/2015 - 7:03pm):

<http://www.foodmanufacturing.com/news/2014/07/infographic-chemistry-chocolate>