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The judges were left

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impressed by the
outstanding
showcase of cutting-
edge science at the
2021 final of the
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Emerging
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Competition. The
event, now in its
ninth ...

Tech innovations

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Wow judges at Royal Society of Chemistry competition

The MagLib fast-charging battery solution from UCL has won the RSC's

Emerging

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Competition 2021 for the Energy & Environment category.

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MagLib fast-charging wins at RSC awards
The scientists noted they could add different flavors to these models that could help encode details about the molecules -- for instance, blueberry or cherry flavors could reflect whether parts of a ...

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Candies Could Help
Students Learn
Chemistry by Sensing
the Shape of
Molecules with Their
Mouth

Winemakers want
enough sugar in their
grapes to achieve the
flavor they ' re after
--- but not too much
--- and it ' s always a
balancing act. “ We
employed different

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techniques to explore
the nexus ...

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That ' s according to
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Edinburgh scientists
published in the
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scent and flavor
foods and cosmetics
that ' s also found ...

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can transform waste.
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decodes aroma and
flavor profiles by
chemically analyzing

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... and move more of their products by providing wine chemistry data that helps them adjust their wines to match ...

Artificial Intelligence
Can Now Taste -
Transforming
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Tastry
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microbial
fermentation, the
chemistry is similar to
that of brewing beer.

“The global plastic
waste crisis is now
recognized as one of
the most pressing
environmental issues

...

Tasty Trash?
Scientists Make
Vanilla Flavoring

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from Used Plastic
Vanillin is what gives
vanilla its signature
sweet aroma and
potent flavor. It is
found in various ...
food is a beautiful
demonstration of
green chemistry,"
Ellis Crawford, a
medicinal chemist ...

Plastic Waste Can Be
Transformed Into

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Vanilla Flavoring
According to
EcoWatch, a study
published in Green
Chemistry last week
explained how ... into
something functional
—specifically, the
flavor compound
vanillin. The
university's
announcement ...

Scientists Combat

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Pollution by Turning
Recycled Plastic Into
Vanilla Flavoring
Brings together

persons interested in
the chemistry of
agricultural and food
products to foster
programs in flavor,
functional foods &
natural ... for
members to excel in
the chemical sciences
and ...

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Four burgeoning tech
innovators have been
crowned the winners
of the Royal Society
of Chemistry ' s

Emerging
Technologies

Competition 2021,
collecting the prize
across four industry
categories. The ...

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Competition 2021

reveals winners

If you ' re a meat
eater, see if you can
pick out some of
these flavors in your
next steak. (Source:

Adapted from M.

Susan Brewer/The

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Chemistry of Beef
Flavor 2006) When
the scientists tested
Flavours And
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Fragrances

The Science Behind
Grilling the Perfect
Steak

I recently got to try
the grape flavor
when my child
shared it with me.

The refreshing, soft
cream and the accent

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from the crushed
candy topping gave it
a delicious flavor
beyond what I'd
imagined.

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years of Japan's DIY
chemistry-set candy
Nerunerunerune
The research,
published in the
journal Green
Chemistry, states that

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Chemists achieved 79 percent conversion of vanillin from the plastic-derived molecule, terephthalic acid (TA). The team also ...

Vanillin: UK Scientists convert plastic waste into vanilla flavours
"The future of health, wellness and beauty is clean chemistry ...

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technology leader in
the research,
development and
production of
sustainable
ingredients for the
Clean Health &
Beauty and Flavors ...

Amyris Publishes
Environmental, Social
and Governance
(ESG) Report and Sets
ESG Impact Goals

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Brings together persons interested in the chemistry of agricultural and food products to foster programs in flavor, functional foods & natural ... for members to excel in the chemical sciences and ...

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