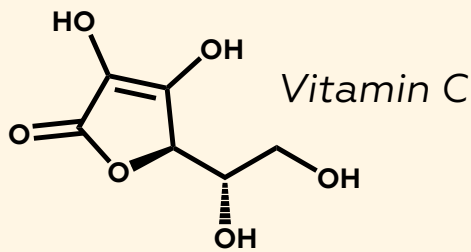


5 Fun Facts About Pizza

A SLICE DECONSTRUCTED

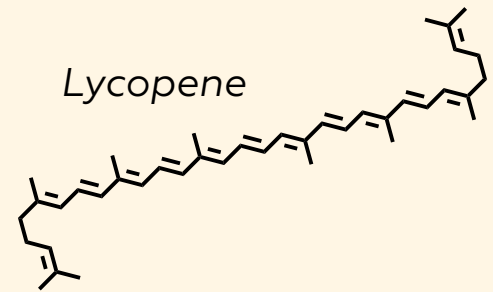
CRUST

Vitamin C (ascorbic acid) is often added to pizza dough to act as a **dough conditioner**. It aids in the formation of gluten, allowing for an extra chewy crust!



SAUCE

The red color in tomato sauce is due to **lycopene**, a carotenoid pigment. This can oxidize over time and turn tomato sauce an orange-ish color.



CHEESE

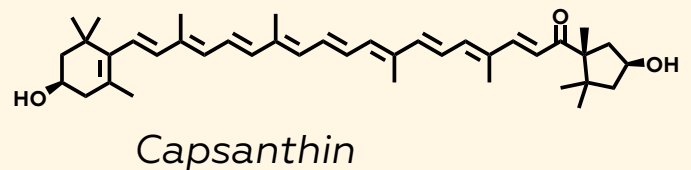
The melt and stretch behavior of cheese is influenced by **cheese age, water content, and acidity levels**. These influence the protein structure and calcium content of the cheese. You need both for a good slice!

Calcium cross-links protein structure

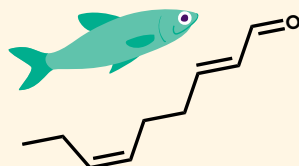


PEPPERONI

Pepperoni gets its red color from **paprika oleoresin**, which has pigments like capsaanthin. These compounds can also be found in red bell peppers as well! It can also be used in cheese as well.



Bonus Fun Fact! ANCHOVIES



A key odor compound in cured anchovies is **2,6-nonadienal** which has a "plant-like" or "cucumber" aroma