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!

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!

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

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

Pepperoni

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

ANCHOVIES

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