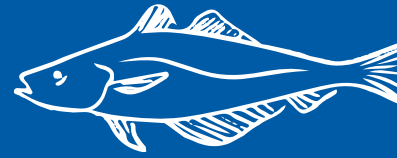


CHEMISTRY IN THE KITCHEN



About

From the moment we pick a vegetable or catch a fish it begins to change. The salts, fats and acids in our food are the main components of flavour. Humans are unique because they are the only species on earth known to add a fourth element to change the taste and texture of our food, heat. When it comes to seafood, how we apply heat and what happens to the animal or fish can be particularly strange.

Speaker 1: Celebrity chef

We're keeping our lips sealed about this super exciting celebrity chef speaker.

THINK ABOUT THIS

How to catch a lobster

Rock Lobsters are typically caught using baited pots or traps. Commercial lobster pots are fitted with specially designed Sea Lion Excluder Devices (SLEDs) to block access to juvenile Sea Lions while still letting lobsters

Extras

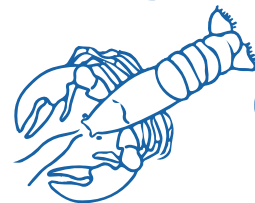
- **Watch:** [Eastern Tuna and Billfish fishery - Certified sustainable by MSC](#) (1.5 min)
- **Watch:** [Choosing sustainably: Why chef's look for the Blue Fish Tick](#) (1 min)
- **Read:** [Fighting fish label fraud with DNA science techniques](#) (advanced)

Speaker 2: Simon de Lestang

Principle Research Scientist, Department of Primary Industries and Regional Development.

Lobsters aren't always red

Lobster and crayfish all around the world are usually brown or green. It's only when they are exposed to light and heat that a chemical change occurs in their bodies causing them to turn red, usually before being eaten by us!



WRITE YOUR OWN QUESTIONS

1. _____
2. _____
3. _____