





@francoischartier



« Chartier is the number one expert on flavours »

(Chef Ferran Adria, elBulli, Spain)

« Chartier; a pure genius! »

(Robert M Parker Jr)







FRANCOIS CHARTIER

TANAKA 1789
X
CHARTIER

JAPAN

MASTER BLENDER

EXECUTIVE PRODUCER



PART 1

PART 2

AROMATIC SCIENCE

OF

MOLECULAR HARMONIES

MOLECULAR HARMONIES

WITH

SAKES

IBERIAN HAM &

SAKE

SCIENTIFIC PROOF

PART 3



PART 1

AROMATIC SCIENCE OF MOLECULAR HARMONIES





A NEW AROMATIC SCIENCE OF FOOD & WINE

INSTIGATED **by CHARTIER** IN 2002



BY COMBINING INGREDIENTS AND/OR LIQUIDS "DOMINATED" BY ONE OR MORE AROMATIC MOLECULES IN THE SAME FAMILY...



THE RESULT IS GREATER THAN THE SUM OF ITS PARTS. I + I = 3 "AROMATIC SYNERGY EFFECT"



1+1=3
IS GENERATING
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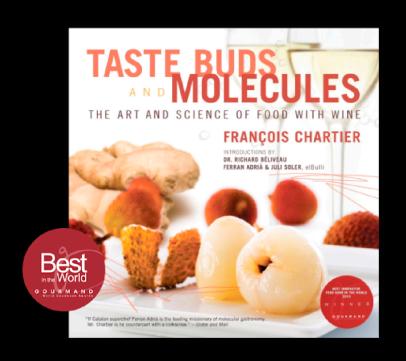
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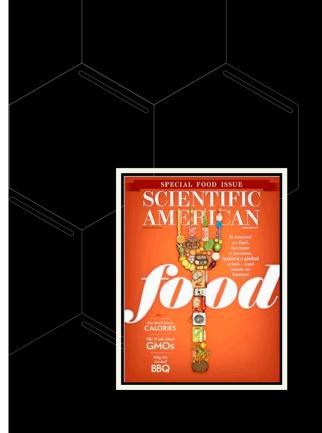


BEST INNOVATIVE FOOD BOOK

IN THE WORLD

Gourmand World CookBook Awards 2010 Paris





The prestigious magazines **Scientific American** and **Nature** has demonstrated the soundness behind this science of **« Molecular Harmonies »,** created by Chartier in 2002.



PART 2

MOLECULAR HARMONIES WITH SAKES



MATCHING SAKE & WORLD CUISINES

AUGMENTED

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MAGNIFIED

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MULTIPLIED

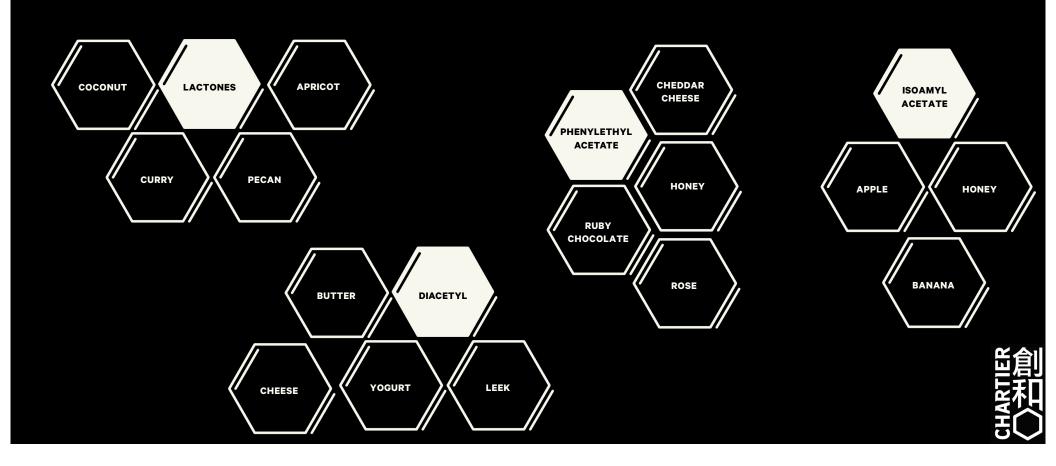
by François Chartier's

TANAKA 1789 X CHARTIER SAKES AND BY HIS AROMATIC SCIENCE OF MOLECULAR HARMONIES





JUNMAI SAKE MOLECULAR FAMILY



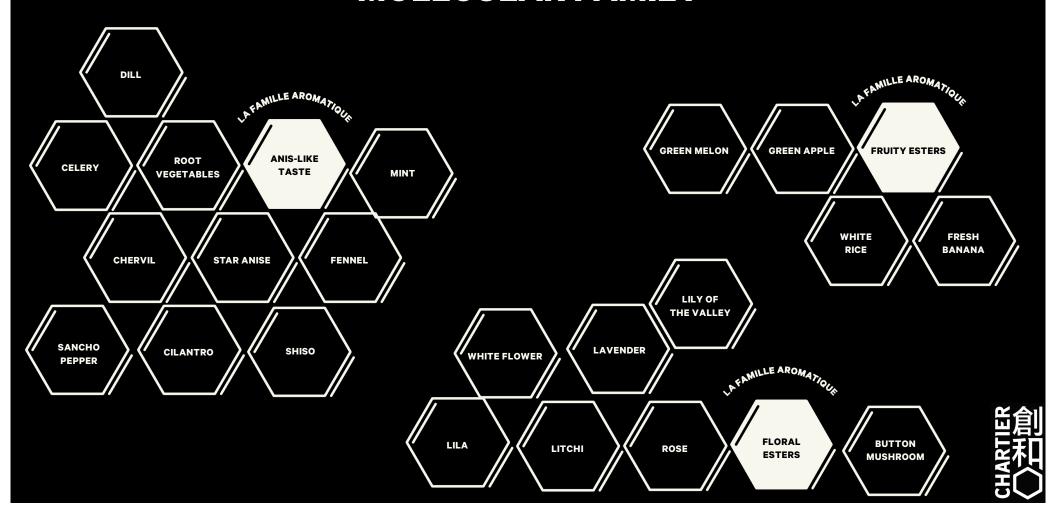








GINGO & DAIGINGO SAKE MOLECULAR FAMILY



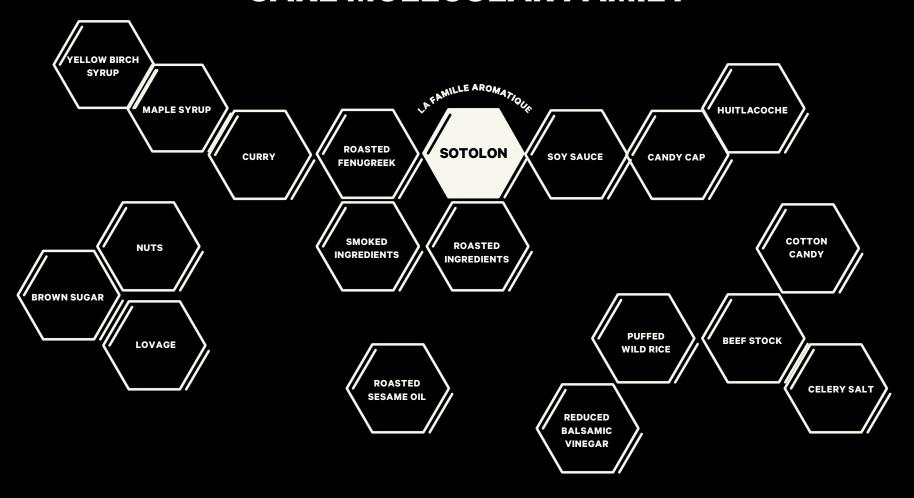








KOSHU SAKE SAKE MOLECULAR FAMILY





Aromatic Families of SOTOLON

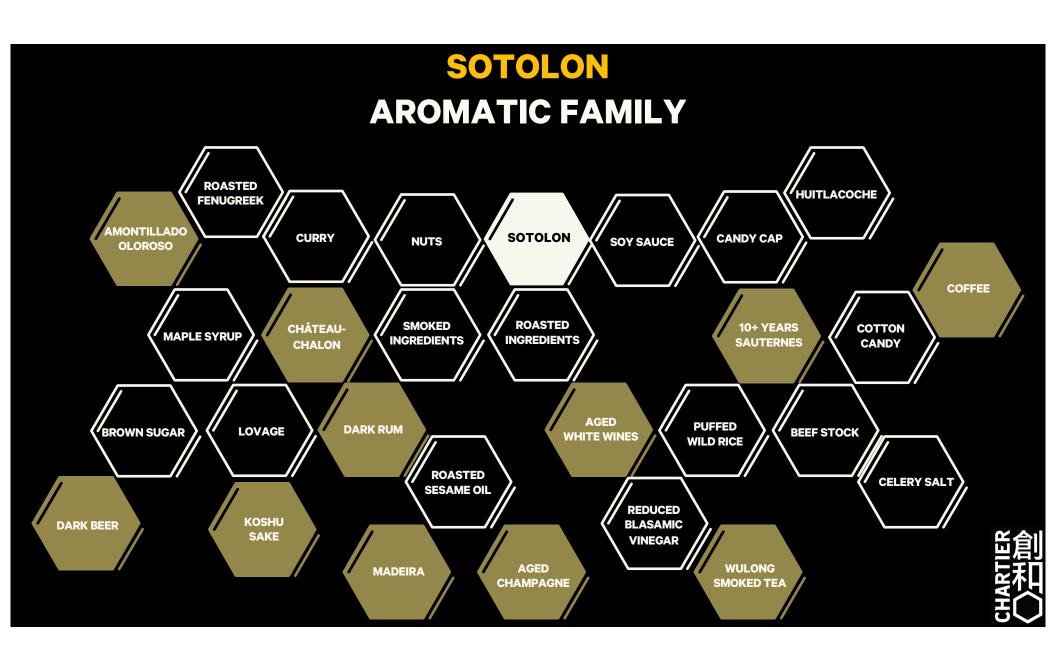




FENUGREEK SEEDS HAVE SEVERAL HUNDRED AROMATIC MOLECULES, BUT ONLY ONE CONSTITUTES ITS AROMATIC DNA

SOTOLON













SAKE WORLD IS COMPLEX EVERY PRODUCTION STEP COUNTS EVERY INGREDIENT IS IMPORTANT...

Shubos, water, yeast, rice, fermentation, pasteurization, added alcohol or not...



MOLECULAR HARMONIES ALLOW YOU TO ENTER IN THE COMFORT ZONE

To go to the "harmonic nirvana" you need to know perfectly your product



PART 3

SCIENTIFIC PROOF OF MOLECULAR HARMONIES BETWEEN IBERIAN HAM & JUNMAI SAKE

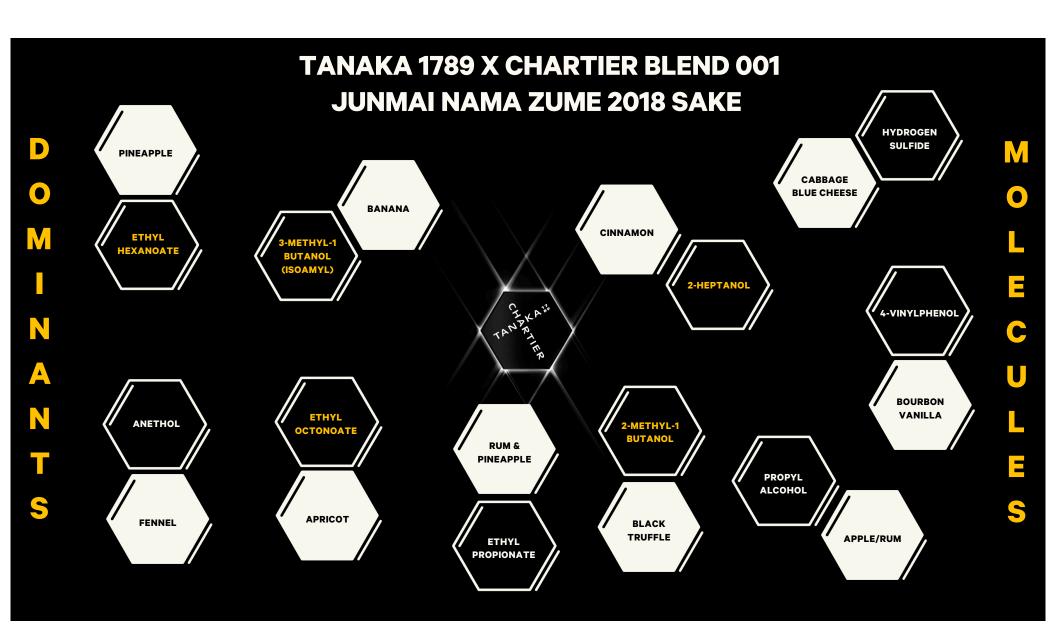


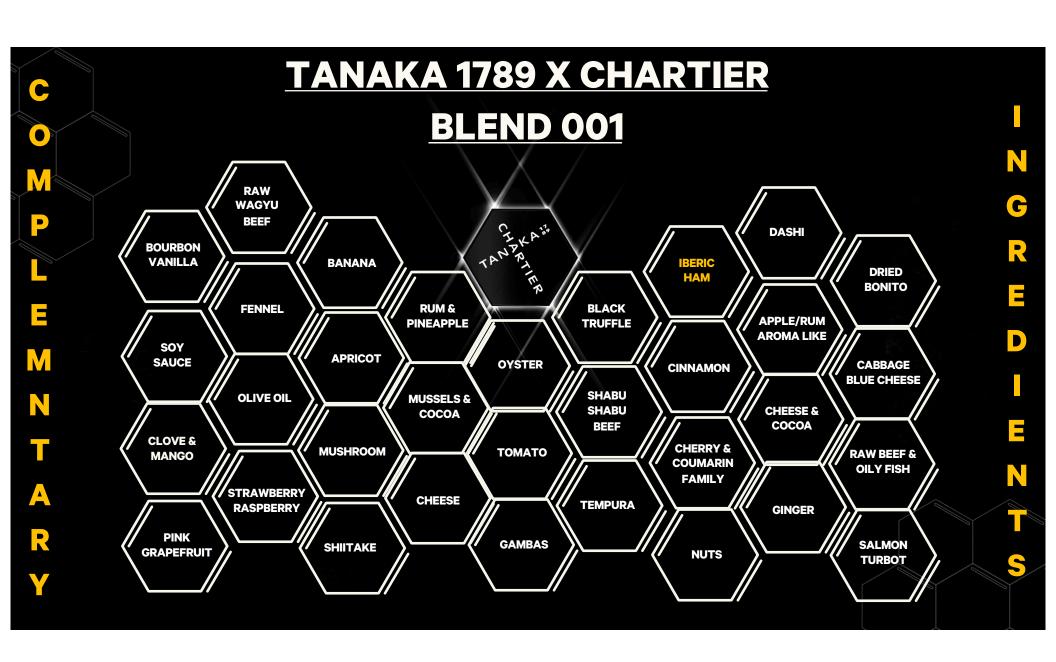


EXAMPLE OF SAKE JUNMAI

MOLECULAR ANALYSIS









GENERAL IBERIAN HAM

MOLECULAR ANALYSIS



MORE THAN 100 AROMATIC MOLECULES **COMPOSED THE IBERIAN HAM** BUT **MORE OR LESS 22 OF THEM COMPOSED** ITS **AROMATIC DNA**



EVERY IBERIAN HAM HAS ITS OWN SINGULARITY WHERE THE PORK GROWS, WHAT IT EATS, CURING TIME...



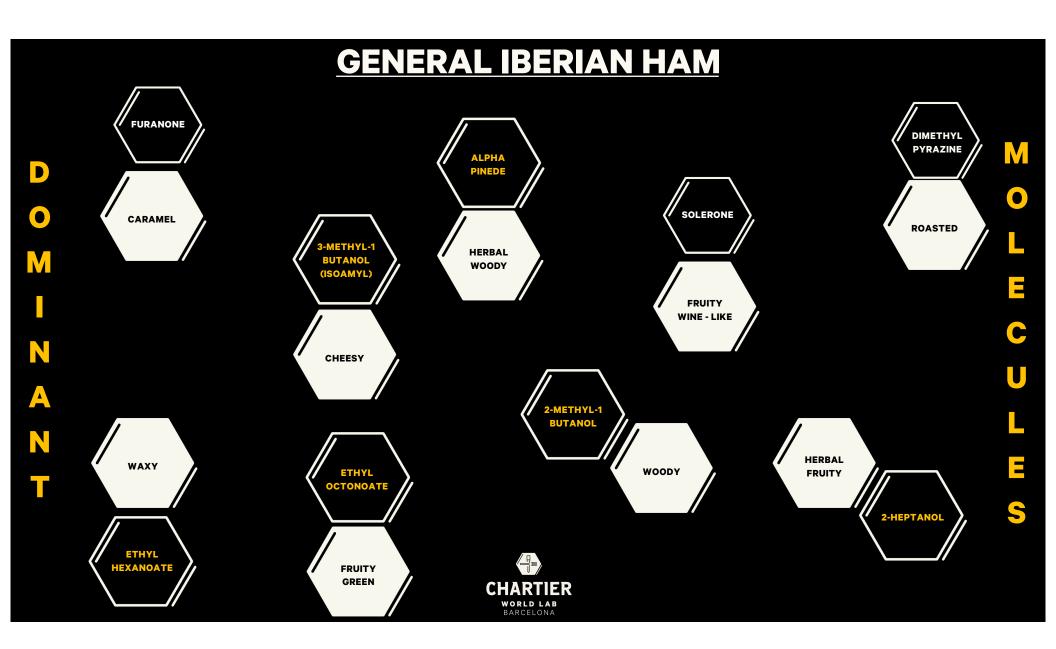
AS EXAMPLE IBERIAN HAM IS CURED BETWEEN 120 AND 230 DAYS TO SEE THE AMINO ACID (UMAMI) DERIVES VOLATILE COMPOUNDS **CONTENT RISE AND DEVELOP** 2,6-DIMETHYLPYRAZINE AND **DIHIDRO-2(3H)FURANONE MOLECULES**

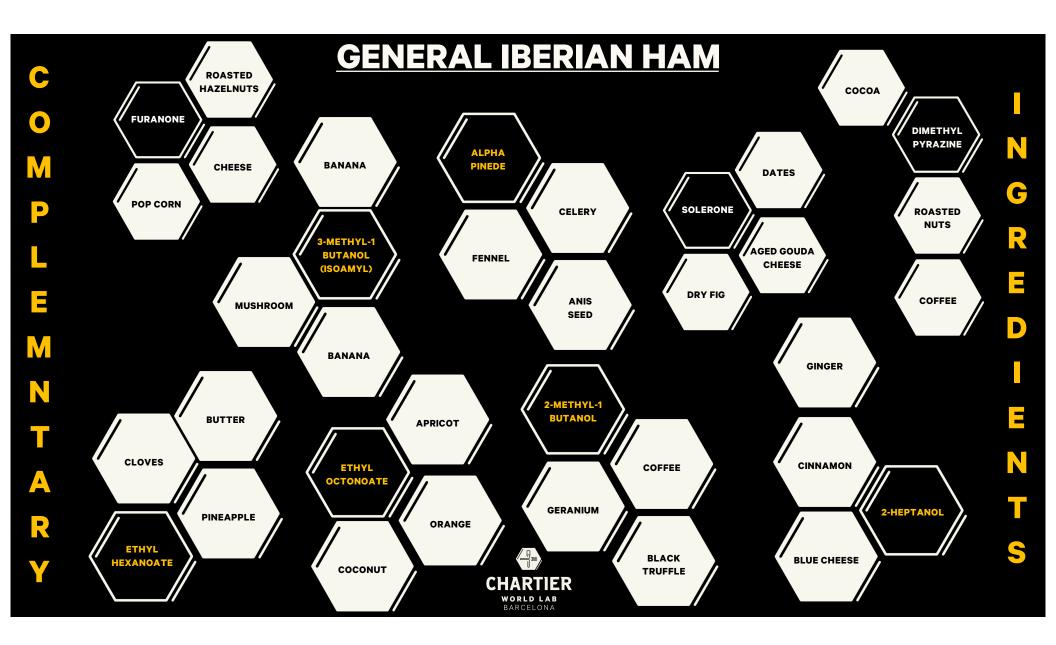


AROMATIC SCIENCE ALLOWS US TO FIND THE OWN SINGULARITY OF EACH PRODUCT

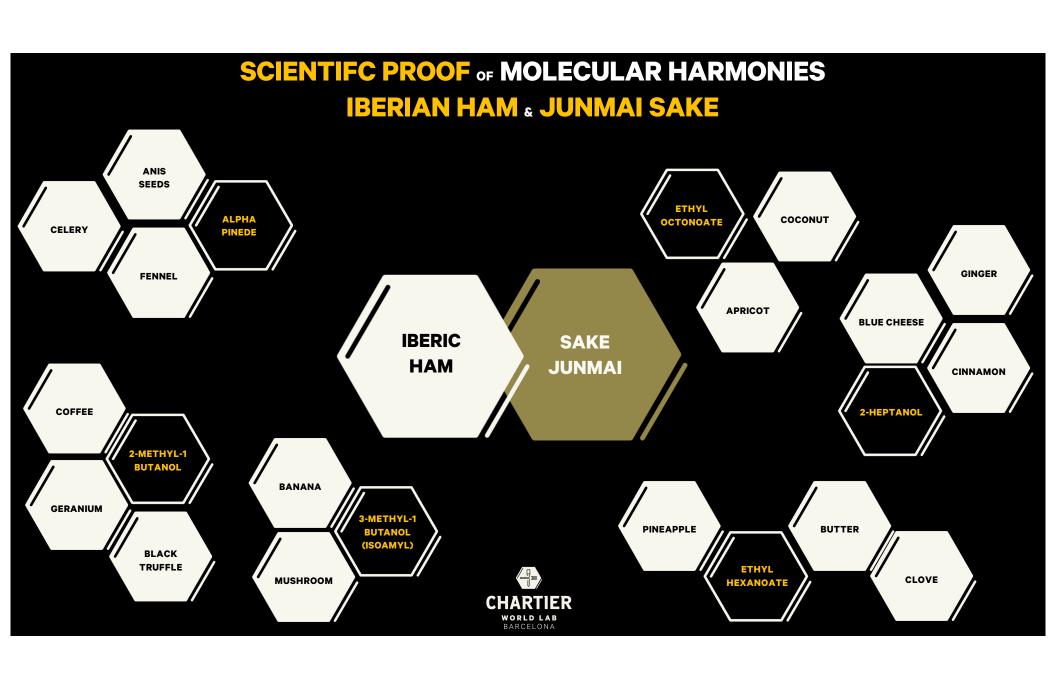


GENERAL IBERIAN HAM FURANONE DIMETHYL **PYRAZINE ALPHA** D **PINEDE** 0 0 **SOLERONE** 3-METHYL-1 BUTANOL (ISOAMYL) 2-METHYL-1 **BUTANOL ETHYL** OCTONOATE 5 2-HEPTANOL **ETHYL HEXANOATE** CHARTIER WORLD LAB BARCELONA









<u>REMEMBER</u>

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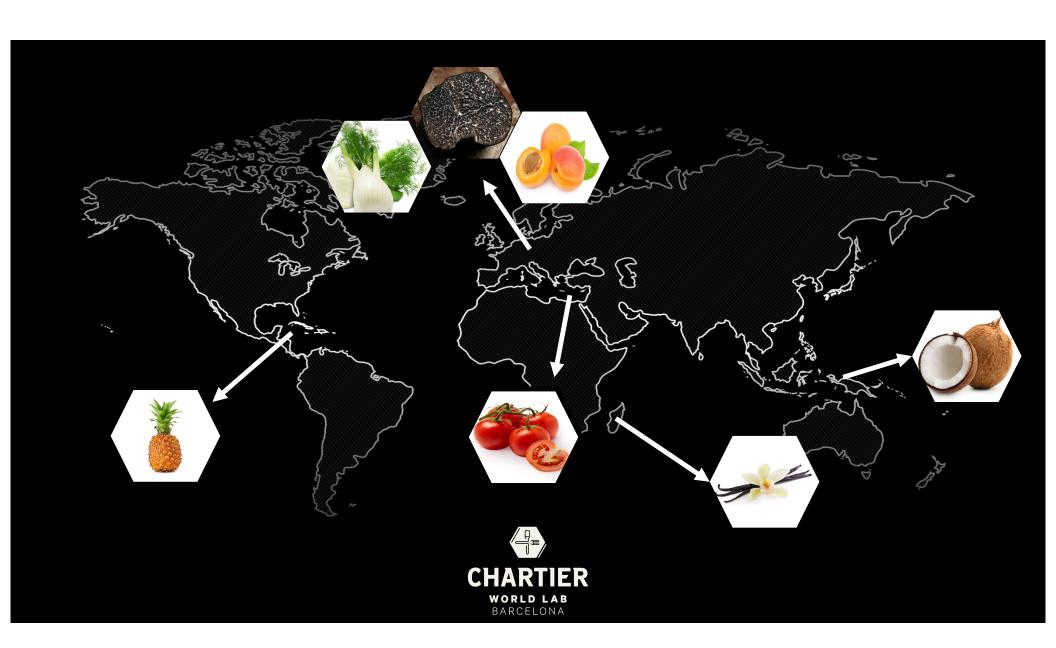
JUNMAI SAKE & IBERIAN HAM
HAVE A LOT TO SHARE
TO CREATE
AROMATIC SYNERGY
&
CREATE NEW RECIPIES
&
INNOVATIVE MATCHING











A REVOLUTION IN THE WORLD OF SAKE



