

Effects Of Coca-Cola for Meat Digestion

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Abstract

Description

Cola-Cola is a carbonated soft drink manufactured by the Coca-Cola Company. The main Cola-Cola ingredients involve sugar (which can be sucrose or high-fructose corn syrup), carbonated water, caffeine, low or no calorie sweeteners, phosphoric acid, carbon dioxide, and natural flavorings (which include coca leaf extract). The dark color of Coca-Cola is made by using candy (caramel) colour, and is sweetened with sugar and high-fructose corn syrup. Cola-Cola beverage consumption will give the meat a candy (caramel) flavour, while a cream soda will give it a taste of vanilla bean. If potential hydrogen is 7 it is neutral, whereas if it potential hydrogen is less than 7 it is acidic and if potential hydrogen is greater than 7 it is basic. According to the American Dental Association, the potential hydrogen of Coca-Cola is 2.37, other surveys said 2.6, 2.7; totally a strong acid because the lower the potential hydrogen, the stronger the acid. This means that the acid level of soda beverages is equivalent to that of other liquids such as lemon juice is 2.25, vinegar is 2, pepsi is 2.39, and sprite is 3.24 which used to marinate and tenderize meat. The high acidity of soda beverages like Coca-Cola makes a great marinade for meat and effect on tenderizing beef, meat, chicken and fish. The high acidity and caramel flavor of coca colas makes astonishingly the meat tenderizer means make the meat or meat products tender by applying a process or substance that breaks down connective tissue or to prepare meat as the meat is easily chewed. The high acidity and caramel flavor of coca colas makes the meat marinate means a process of soaking meats in a seasoned liquid, called a marinade, before cooking. Marinades usually use an acid or enzyme to enhance flavors and change surface texture. The potential hydrogen of our stomach is normally between 1.5 and 3.5 and it can dissolve meat. Coca-Cola, due to its carbonic, citric acid and phosphoric acid it resembles as the natural gastric acid that's thought to be important for fiber digestion. Furthermore, the sodium bicarbonate and carbon dioxide bubbles in the beverage might enhance its dissolving effect. Sodas also contain carbon dioxide, which contributes to their effervescent (the action of effervescing means the waves seemed to effervesce as they swept by sparkle, froth, fizz, spume and foam) qualities and acidity. The different sparkling quality and Coca Cola's bubbling effect when poured into a glass comes from the carbon dioxide which is the natural gas breathe out and what plants take in which is pushed into the liquid under pressure. The small bubbles in carbonated sodas contain carbon dioxide, which is notified into the water during production. The carbon dioxide present in carbonated beverage such as Coca-Cola accumulates in the stomach and the enough carbon dioxide accumulated made the body as it will release the gas through belching, while the food in the stomach is being digested in its normal pace.