

Rapeseed, Chemistry and Technology. By Henryk Niewiadomski, Elsevier Science Publishers, Amsterdam, 1990. xii + 433 pp. ISBN 0 444 98799 1. Price: US\$164.00.

The recent past has witnessed a tremendous advancement in food chemistry and food technology and the processing of agricultural products. The field of seeds producing edible oils and fats has thus been enriched with enormous volumes of facts, through the use of modern technology and methods of processing and analysis. The chemistry and technology of rapeseed is a pioneering field in food science.

This treatise on rapeseed is an outcome of a concerted programme by Elsevier Science Publishers on the production of a series of relevant works dealing with developments in food science. The work aims at filling a gap in the seeds-oil chemistry and technology, particularly when rapeseed has been showing a rapidly increasing utilization as a source of edible oil and animal feeds in the European countries.

Initially the work describes the position of rapeseed as a crop among oil-seeds, followed by its chemistry and physical properties, the technology of rapeseed and oil, and finally the nutritional aspect of the seed and its oil. The treatment is thorough and exhaustive, with considerable literature citations and technical resources as flow diagrams and instrumental set-ups involved in the processing. Ample use of tables and figures to discuss the physical parameters relating to the chemistry and technology of rapeseed has increased the authenticity of the text. However, the production of figures and flow diagrams could have been clearer and more prominent in the printing.

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