



Book Reviews

Food Gels. Edited by Peter Harris, Elsevier Science Publishers Ltd, London, 1990. x + 476 pp. ISBN 1-85266-441-6. Price: £65.00.

In our modern way of living one can hardly imagine a food without a gelling agent. Such agents play a very important role in food formulation, mainly due to their action as stabilizers, emulsifiers, thickeners or texturizers. Gel applications in food manufacturing range from confectionery to dairy products, coming through jam and jellies, fabricated fruits, vegetables and meats.

'Food Gels' presents a wide discussion on polysaccharides (agar, alginates, carrageenans, gellan) and protein (casein, gellatine, muscle, egg and whey proteins) gels, providing many useful informations which enable the technologist to choose the appropriate gel for the intended gelled product.

Chapter organization (adequate for teaching purposes as well) helps the reader to find out swiftly the appropriate figure, table or data on gel materials. The book contains a large number of examples of practical applications in which a particular polymer can be used. The use of different specialist authors for the individual chapters ensures a generally high quality of writing and discussion.

We highly recommend this volume of the Elsevier Applied Food Science Series to anyone who is involved in the field of research, both in industry and academia.

John F. Kennedy
Haroldo C. B. Paula