



## Book Review

### **Food Additives—Electronic Handbook (2nd Edition) on CD-ROM**

M. Ash, I. Ash, Synapse Information Resources, Inc., Endicott, NY, 2002, ISBN 1-890595-37-3 \$325.00

*The Handbook of Food Additives* defines food additives as substances that are (1) intentionally added to food to affect its overall quality or (2) expected to become part of the food as a result of any aspect of production, processing, or storage. Additives are essential food components since they have important roles in increasing flavour, texture and preservation. The electronic handbook delivers an extensively updated and expanded new edition. There are descriptions of over 7000 trade name additives and more than 3000 generic chemical additives that all function as food additives in food consumption. It also includes regulatory information for the United States, Europe and Japan.

*The Electronic Handbook of Food Additives* contains four parts and a section on the appendices. Part 1 refers to more than 7000 alphabetical trade name entries of food additive chemicals/materials. Each of these entries contains brief information under the following headings: manufacturer, chemical composition, CAS, EINECS and FEMA identifying numbers, general properties, applications and functions, toxicology, compliance and regulatory information. Part 2 contains alphabetical text on chemical component cross-reference. Wherever it is possible information is supplied under these entries: synonyms, CAS number, EINECS number, FEMA number, and E/INS numbers, molecular formula, chemical properties, function and application. There are also cross-references to some of

the trade names contained in Part 1 that are equivalent to the chemical. Part 3 is based on the functional application cross-references. This is an essential tool allowing you to locate the trade names and generic chemicals based on the combination of their function and application. Using the search on keywords such as antioxidants, buffers or emulsifiers within a certain food application such as health foods enables the user to be directed to trade names and generic chemicals with a focused application and function. Contained within Part 4 is the manufacturers directory detailing various contact information: telephone, e-mail, fax, etc. of over 2500 worldwide manufacturers. It also contains information as to their branch of trade name products and chemical components. The last section is an appendix of a number of indexes to CAS numbers, EINECS/ELINCS numbers, FEMA numbers, EINS numbers and FDA regulatory numbers and a glossary.

This well-presented electronic handbook covers an extensive range of information concerning food additive products and chemicals. It contains various navigation routes through the handbook which is explained early on in the text. There are also a number of links to other pages and specific information can be targeted easily through keywords facilitating easy searches. This information is vital for those in industry dealing with food science and nutrition and for those in scientific academia.

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