

## Book review

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*Symposium: Sweeteners*, edited by GEORGE E. INGLETT, The Avi Publishing Company, Inc., Westport, Connecticut, 1974, ix + 240 pages, \$20.00.

This book is the result of a successful symposium on sweetening agents recently sponsored by the American Chemical Society. Its twenty chapters cover essentially all aspects of the subject, with particular emphasis on the new types of sweetening agents now being explored, such as the high fructose corn syrups, dihydrochalcones, and the aspartic acid-based sweeteners. Two early chapters on the biophysics of sweetness (L. M. Beidler) and the sensory perception of sweetness (R. M. Pangborn) are exceptional. For a multi-author volume representing different disciplines, there are very few inconsistencies. Perhaps the most glaring one is the statement by one author that there is no common structural group for sweet taste, whereas other authors seem to have identified one for certain glycosidic sweeteners. A short chapter on sucrose chemicals and their industrial uses should have been omitted, as it has no bearing on the symposium topic.

The book will be valuable for the professional scientist working in the food-processing industry.

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