

biochemical processes and, finally, finishing and packaging. These chapters constitute an impressive review of current food processing and its associated measurement and control. The book is worth while for these chapters alone. Certainly, they identify both the diversity of food manufacturing processes and the common threads running through much of the industry.

The final chapter on integrated plant control identifies both a general approach to implementing a comprehensive scheme and ideas for process optimisation. In both these the author freely uses examples from the literature.

An appendix on the mathematical aspects of control theory is included, and there is an extensive list of references.

One aspect of the book was disappointing in that the author restricted himself to current published practice and did not discuss potential developments or specific needs (e.g. in-line analysis).

The majority of the book was easy to read, with clear (if of somewhat inconsistent style) diagrams. A worthwhile read.

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Handbook of Indigenous Fermented Foods. Edited by K. H. Steinkraus, R. E. Cullen, C. S. Pederson, L. F. Nellis and B. K. Gavitt. Marcel Dekker, New York, 1983. 671 pp.

If you want to know about the patterns of consumption, methods of production, microbiology, biochemistry, nutritive value, economics and future consumption trends of Egyptian *bouza*, Indian *idli*, Indonesian *tempe*, Japanese soy sauce, Mexican *pulque*, Nigerian *ogi*, South African bantu beer or a host of other fermented foods from around the world then this book should be your reference of first recourse.

The book is based upon papers submitted to a Symposium on Indigenous Fermented Foods which was held in Bangkok, Thailand, in 1977. However, rather than being the usual collection of conference papers of widely differing styles and standards, the Editors have undertaken the herculean task of condensing the submitted papers and combining them with more recent literature to produce a comprehensive text and reference book of non-Western fermented foods. They have accomplished this with considerable success and the book is eminently readable. However, one slightly unfortunate consequence of this

approach is that it is not always clear to whom statements and results should be attributed. Also, as much of the data given is abstracted from, and referenced to, papers presented at the Bangkok conference, a full evaluation of it is not easily undertaken since these papers, which presumably contain the details of the methods used, are not readily available.

The book is organised in product-orientated sections dealing with: Indonesian *tempe* and related fermentations; foods involving an acid fermentation; foods in which ethanol is a major product; Chinese soy sauce, Japanese *shoyu*, Japanese *miso*, south-east Asian fish sauces and pastes and related fermented foods; mushrooms and general articles. The general articles include papers on aspects of microbial genetics and mycotoxin problems in relation to fermented foods.

A particularly valuable feature of the book is that the descriptions of the methods of production of the food are given in sufficient detail to allow anyone to make them. Since studies on indigenous fermented foods have long been hampered by the difficulty of finding out exactly how they were made and what other studies have been done, the book fulfils a long felt need and, hopefully, will serve as a catalyst to encourage more research on these fascinating foods.

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