

Chapter 7 Selection of a Suitable Test Procedure: The various criteria to be used in the selection of a test method are outlined and also advice is offered on the preparation of samples for testing.

Appendix Suppliers of Texture and Viscosity Measuring Instruments: This is a very useful addition to the text.

The material is well organised with a pleasant uniformity of style throughout. The illustrations, both figures and plates, are of good quality. The references are listed in alphabetical order at the end of the book. The work is well indexed.

This book should be regarded as essential reading for all engaged in research and development work in the field of food texture in both academic and commercial laboratories. It is also likely to be used as a reference work by those involved in teaching food science and technology courses. It would also be useful to have available in quality control and product development departments in the food industry.

J. G. Brennan

Microbial Enzymes and Biotechnology. Edited by W. M. Fogarty, Applied Science Publishers Ltd, London, 1983. 382 pp. Price: £35.00.

Microbial Enzymes and Biotechnology is concerned with extracellular enzymes and their applications, with additional chapters on glucose-transforming enzymes and extracellular enzyme synthesis. Amylases receive by far the most attention, their mode of action, distribution and application being discussed in detail and the potential for using immobilised forms of starch-degrading enzymes reviewed. Cellulases, proteinases and pectinases are also the subjects of lengthy discussion but cover ground which has received considerable attention elsewhere.

Over the past few years microbial lipases have received less attention than the other enzymes mentioned, resulting in the chapter on this topic making interesting and refreshing reading. It is true to say that lipases have found new industrial applications, although interesting novel uses are emerging. The specificity of certain microbial lipases makes these enzymes useful tools for producing fats with desired properties. The remaining two chapters on enzyme synthesis and glucose-transforming enzymes are again rather disappointing, the reader being left with the feeling of having re-covered old ground.

It is difficult to gauge the readership of this book since the price precludes purchase by the interested general reader and the contents will be familiar to workers in the field. As a library acquisition, however, the volume would be useful to a newcomer to the field and of considerable value in teaching.

In general, therefore, despite its exciting title, the contents of this book are rather uninspiring. It should be noted, however, that this is not due to any fault in the individual contributions but purely due to the amount of exposure these topics have already received. A more speculative volume reviewing the possible roles of less well known microbial enzymes or a more detailed examination of molecular mechanisms might have been more timely.

K. L. Jones

Dietary Fibre. Edited by G. G. Birch and K. J. Parker, Applied Science Publishers Ltd, London, 1983. xi + 304 pp. Price: £28.00.

This book represents a collection of papers presented at the 13th Annual International Symposium held at the University of Reading, National College of Food Technology, Weybridge, Surrey, from 29th to 31st March, 1982.

In the early 1970s, Drs Burkitt and Trowell developed the dietary fibre hypothesis from observations that the incidence of certain 'diseases of affluence' was linked to a diet low in dietary fibre. In the intervening years to the present day, a considerable amount of research effort has gone into testing this hypothesis. This book provides a comprehensive and detailed overview of most aspects of this subject. Each chapter is written in the form of a well-referenced review, with or without original data, by a leading scientist or medical practitioner with research or clinical experience in his field. Areas where there is a lack of knowledge, and therefore a need for more research, are pinpointed.

On a personal note, although the order of presentation of papers follows the order of the Symposium, for the book I would have preferred the first and second chapters to have been reversed and the chapter by D. P. Burkitt on 'The development of the dietary fibre hypothesis' to have been followed by the chapter by D. A. T. Southgate and Julia M. Penson on 'Testing the dietary fibre hypothesis'. Also, it seems more logical to me to have articles on product development, like 'Elevation of "fibre" in