

## Book Reviews

**Rancidity in Foods.** Edited by J. C. Allen and R. J. Hamilton. Applied Science Publishers Ltd, London, 1983. 199 pp. Price: £24.00.

This book is based on a symposium which was organised by the Society of Chemical Industry in 1982. A wide range of topics relevant to the development of rancidity in food products is included. The first four chapters cover the chemistry, measurement and nutritional significance of rancidity. The rest of the book is more concerned with practical applications, covering the use of antioxidants, as well as detailed discussions of the dangers of rancidity development and methods of avoiding the problems in specific food products. Cereal products, snack foods, creams, desserts, biscuits, dairy and confectionery products are discussed.

This book will be most useful to readers involved in the industrial production of fatty food products. Several contributors have personal experience of the problems involved in the deterioration of oils at all stages from the purchase of the raw material to the consumption of the finished product by the consumer. The contributors discuss the origins of rancidity in specific products and they take a broad view of the tactics to be used for the avoidance of rancidity. Inevitably in a book based on a symposium of this type, some information is repeated in different chapters. Chapter 12 in particular seems to contain little information which is not covered elsewhere. However, in general the editors have produced a useful volume that puts the development of rancidity in

foods in perspective as a potential problem that is avoided with great success by the food industry. Most chapters include useful references and recommendations for further reading.

This book will be a valuable text for industrial scientists concerned about the dangers of rancidity development in foods. Students of food science will also find much of interest in the book.

**M. H. Gordon**

**Principles and Practices for Harvesting and Handling Fruits and Nuts.** Edited by M. O'Brien, B. F. Cargill and R. B. Fridley. Avi Publishing Company Inc., Westport, Connecticut. 1983. 636 pp. Price: £48.35 (US \$55.00).

The book consists of 20 chapters in 4 parts on various aspects of the harvest and handling of fruits and nuts. The chapters are written by numerous authors including a major input from the editors.

The subject of fruit and nut harvesting and handling is vast and, as the editors state 'The book is intended as a reference and supplementary textbook for individuals familiar with the production of fruits and nuts'. Whilst some prior knowledge of the subject may be implied by this, the book is nonetheless very readable for the non-technical, non-engineering person with extensive diagrams and photographs. Although the practices described are mainly those in use or under development in the United States the principles discussed are much wider ranging and the book is therefore of interest to a worldwide audience. Part I (3 chapters) provides an introduction to fruit management on a general basis, including planning, economic, marketing and social implications of the subject. Part II (6 chapters) discusses harvesting principles in relation to the replacement of manual labour by mechanical methods. The engineering concepts involved in harvesting are presented with reference to actual fruits and nuts, with illustrations to clarify details not easily explainable in the text. Part III (3 chapters) describes post-harvest operations and whilst from a personal viewpoint this may be rather short, in the context of the remainder of the book it is in the correct proportions, since the book is primarily concerned with production and engineering applications. Part IV (8 chapters) describes harvesting systems for various crops on a general basis but dealing with specific fruits or nuts where necessary to illustrate a