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Book Reviews

Developments in Ionic Polymers—1. Edited by Alan D. Wilson and Havard J. Prosser, Applied Science Publishers, London, 1983. ix + 336 pp. £36.00.

The subject of ionic polymers started with Graham's recognition that sodium polyphosphate was macromolecular in nature. The subject has, of course, developed enormously since that time. This book is one of the Development Series and attempts to deal with the latest trends in a specific study. Given the usual time lag required to produce a book, the Editors have achieved this aim. The topics included in this book are 'Oxide Glasses as Ionic Polymers' (N. H. Ray), 'Structure and Properties of Ionomers' (Ruskin Longworth); 'Conformational Effects of Ion-Pair Clustering in Ionomers: A Theoretical Analysis' (W. C. Forsman); 'Polyelectrolyte Cements' (Havard J. Prosser and Alan D. Wilson); 'Ionic Polysaccharides' (D. S. Reid) and 'Polyelectrolyte Interactions Leading to Phase Demixing' (Arthur Vlés).

Each chapter is well written by a specialist and the topics are well covered. The book should be useful for those who require to be up to date in this subject.

Michael Hudson

Hydrogenation of Fats and Oils. By H. B. W. Patterson, Applied Science Publishers, London, 1983. 310 pp. Price: £38.00.

This book is a detailed practical guide to the use of hydrogenation as a process for altering the properties of edible fats and oils. The theoretical

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