

## Book Reviews

**Peptide and Protein Reviews, Vol. 3.** Edited by Milton T. W. Hearn. Marcel Dekker, New York, 1984. 240 pp. Bound. Illustrated. Price: \$52.50 (US and Canada); \$63.00 or SFr.140 (all other countries).

*Peptide and Protein Reviews, Vol. 3*, contains chapters dealing with melanotropins and their analogues; gram-negative periplasmic carbohydrate binding proteins; the synthesis of proinsulin; X-ray studies on crystallins and elastin and its gene. In his introduction to the series the Editor stresses that its purpose is to expand awareness of the techniques, concepts and applications of peptide and protein chemistry in biological research. This is an admirable aim, but surely one which is already carried out by *Advances in Protein Chemistry* and *Advances in Enzymology*.

The individual chapters seem to be competent short reviews of their subject areas. However, it is difficult to detect any unifying theme in this volume, so wide is the area covered. The book also badly needs a general index of some type.

*Peptide and Protein Reviews* is obviously meant to be a source of up to date review articles and, to a point, it succeeds. However, at almost \$53 (USA and Canada) or \$63 (all other countries) a volume, it seems excessively expensive, especially since the book is just a direct reproduction of typewritten manuscripts. Finally, the review copy I received had a number of pages which were uncut at the edge and so joined together. This is not satisfactory in such an expensive book.

Since money is now at a premium in most universities' and research institutes' libraries, I suspect that this series will not be of sufficient importance to justify the large expenditure required to purchase it.

**F. F. Morpeth**

**Food Analysis, Principles and Techniques, Vol.2. Physicochemical Techniques.** Edited by D. W. Gruenwedel and J. R. Whitaker. Marcel Dekker, New York, 1984. 544 pp. Price: \$107.50.

This book has chapters on 'Temperature Measurements' (Schooley), 'Solubility' (Thakker and Grady), 'Viscosity' (Harrington), 'The Light Microscope in Food Analysis' (Sterling), 'Ultraviolet and Visible Spectrophotometry' (von Elbe and Schwartz), 'Optical Activity and Structure of Biological Molecules' (Curtis Johnson), 'Fluorescence and Phosphorescence' (Rahn), 'Electron Paramagnetic Resonance Spectroscopy' (McNamee), 'Atomic Absorption' (Price and Whiteside), 'Infrared Spectrophotometry in Food Technology' (Zundel *et al.*), 'The Application of Raman Spectroscopy to the Characterisation of Food' (Painter), 'Size Exclusion Chromatography with Low-Angle Laser Light-Scattering and Detection'.

The book is principally aimed at graduate students and scientists involved in the analysis of biological materials. It certainly seems too advanced for undergraduates in food science and technology, but the authors of each chapter are clearly very authoritative in the explanations of their own disciplines. The bibliographies are all thorough but not daunting and the index is useful. The Editors are to be congratulated on producing a very valuable book containing an account of the principles and practice of some important physicochemical techniques. The entire series (8 volumes) promises to be an essential acquisition for libraries of advanced food science and technology. However, the price of this volume is phenomenal!

**G. G. Birch**