

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!

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