

Book Reviews

Insect Management for Food Storage and Processing. Edited by F. J. Baur. American Association of Cereal Chemists, St. Paul, Minnesota, USA, 1985. 384 pp. Price: \$65.00.

This wide ranging work comprises 28 Chapters written by about 30 contributors under the editorial guidance of F. J. Baur, formerly of the Proctor and Gamble Company, Cincinnati, USA. It deals with the design of buildings so as to exclude insects, the inspection of buildings for insects and the control of insects by chemical, physical and biological means. In addition, there are chapters on the identification of insect pests, the behaviour pattern of such insects, and the detection of insect filth in food.

The following are a few representative chapters. J. V. Osmun gives an overview of the system management of insect control and concludes that physical and mechanical methods are often the most effective elements of pest management strategy. W. E. Burkholder contributes an account of the use of pheromones for monitoring and trapping insects of stored products. This includes the names of pheromones for some stored-product beetles and moths. D. Gilbert describes insect electrocutors and light traps.

Several chapters deal with chemical methods of insect control. J. L. Zettler and L. M. Redlinger describe the use of residual insecticides—the Environmental Protection Agency (USA) have approved some 17 compounds for this purpose, and these are listed in useful tables which also list susceptible insects and insects which have developed resistance to certain pesticides. J. H. Routledge deals with space treatment of

buildings, including the use of aerosols and mists. E. J. Bond similarly describes the fumigation of commodities and J. C. Dawson considers the advantages and disadvantages of spot fumigation. He mentioned that, since 1984, ethylene dibromide can no longer be used for fumigation purposes in the USA (a decision which the reviewer predicts will leave a damaging hole in the fumigation armoury).

R. T. Arbogast describes the present state of biological control work and concludes that, while this is likely to be of major importance in the future, the subject is currently still rudimentary at the technological level. E. Jay concludes that the use of nitrogen and carbon dioxide as 'modified atmospheres' for in-transit control of pests of grain is cost-effective compared to the alternative method of fumigation. A chapter by G. W. Olmstead outlines the risk to the health of workers in the food industry arising from their use of pesticides at work, while J. K. Phillips and W. E. Burkholder describe some of the irritations and allergies that such workers have developed as a result of contact with insect filth in food—debris from dermestid beetles is particularly unpleasant from this point of view.

In conclusion, the book is intensively practical in its approach, too wide-ranging to be rich in science, and, apart from phenomes, there may not be a chemical formula on the 384 pages. But it achieves its objective of providing an overview of the means of achieving insect control in the food industry. It is recommended to all interested in that subject.

K. A. Hassall

Glucose Syrups: Science and Technology. Edited by S. Z. Dziedzic and M. W. Kearsley. Elsevier Applied Science Publishers, London, 1984. 276 pp. Price: £35.00.

In that I occasionally receive queries on various aspects of the glucose syrups, and the subject is not particularly my *forté*, I found this reference text to be highly useful. The Introduction ('Glucose Syrups—Past, Present and Future') by D. Howling gives a brief historical resumé of the subject and points out how technological developments and the development of appropriate and convenient analytical techniques go hand in hand.

The first chapter, entitled 'Glucose Syrups—the Raw Material' and