

area of packaging and storage of processed meats, with the exception of canning, has been omitted.

These omissions, however, should not be allowed to detract from what is an excellent textbook. The broad aims have been met very effectively and presented in such a way that it will surely be consulted widely by students, teachers and meat processors alike.

**A. A. Taylor**

**Surfactants in Cosmetics (Surfactant Science Series, Vol. 16).** Edited by Martin M. Reiger. Marcel Dekker Inc., New York, 1985. 504 pp. Price: US\$106.50.

This book is divided into fourteen chapters, each written by an expert in the field. A mild criticism is that the field covered includes toiletries, as well as cosmetics, and possibly this should have been made clear in the title.

There are two very useful chapters (6 and 7) on the interaction of surfactants with epidermal tissues which is a summary of all the work published on this subject.

From a practical point of view on toiletries, there is a chapter each on shampoos, oral hygiene products and aerosols. Cosmetics is covered by a chapter each on emulsions, micro-emulsions, skin cleansers and surfactants in cosmetic suspensions.

Finally, the deliberate omission of formulae from the above chapters and the greater depth of coverage of the principles involved is most welcome.

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