

Whilst some prior knowledge of the subject is desirable when reading a book on food analysis, sufficient background is given with each chapter to enable the reader to grasp the essentials of the process prior to reading the more detailed later work. The book should stimulate discussion and research on new applications for the techniques whilst at the same time provide a useful source of information to the established analyst.

Malcolm W. Kearsley

Coffee: Botany, Biochemistry and Production of Beans and Beverage. Edited by M. N. Clifford and K. C. Willson. Croom Helm, Beckenham, UK, 1985. xiii + 457 pp. ISBN 0-7099-0787-7. Price: £35.00.

This book covers all aspects of coffee in 15 chapters. The authors are experts in the various coffee areas. Chapter 1 is a light-hearted introduction on the origins of coffee and its spread around the world. Chapters 2 to 10 cover the botany and agronomy of coffee, dealing with: 2, Botanical Classification; 3, Selection and Breeding; 4, Climate and Soil; 5, Physiology of the Coffee Crop; 6, Mineral Nutrition and Fertiliser Needs; 7, Cultural Methods; 8, Pest control; 9, Control of diseases; 10, Green Coffee Processing. The remaining chapters are as follows: 11, World Coffee Trade; 12, The Microscopic Structure of the Coffee Bean; 13, Chemical and Physical Aspects of Green Coffee and Coffee Products; 14, The Technology of Converting Green Coffee into the Beverage; and 15, The Physiological Effects of Coffee Consumption.

A useful glossary is provided at the end and the book has a good index. To cover all aspects of coffee in a single text is ambitious but has been done well here. However, the reviewer was disappointed by the poor coverage of coffee volatiles. The book title includes 'Beverage', yet instant coffee is only briefly covered. The book is well edited, errors appear to be few, although the trinuclear structure on p. 344 is missing a double bond in its centre ring. Chapter 11 seems wrongly positioned. The book is general and should be of interest to botanists, agriculturalists and food scientists, well as coffee specialists.

A nicely presented, easy to read, well-edited book at a good price.

Rosemary O'Reilly