

Potentially Undesirable Constituents of Foods, G. N. Wogan and M. A. Marletta, 36 pp.; Characteristics of Muscle Tissue, H. D. Hultin, 66 pp.; Characteristics of Edible Fluids of Animal Origin: Milk, H. E. Swaisgood 38 pp.; Characteristics of Edible Fluids of Animal Origin: Eggs, W. D. Powrie and S. Nakai, 28 pp.; Characteristics of Edible Plant Tissues, N. F. Haard, 56 pp.; An Integrated Approach to Food Chemistry: Illustrative Cases, T. P. Labuza, 26 pp.

Bearing in mind the Editor's trojan task of producing such an extensive text, the following points are given as comments, rather than criticisms, and should be regarded as such. The book covers most aspects of food science; in so doing it does 'skate' over certain issues. For example, autoxidation and browning reactions, arguably the two most important reactions in food systems, could have been covered in more detail. Sensory analysis and the taste phenomenon could have been given more attention. Other areas, such as undesirable food constituents, deserve more attention; for example, pesticides/herbicides are covered in a page; thiocarbamates are not mentioned. However, all chapters include detailed reference lists and bibliographies which direct the reader to further information if an in-depth review is required. The book would have benefited from 'tighter' editing, there are a number of minor errors; for example, the structure of chlorophyll (p. 547) (double bond missing from pyrrole ring), genistein (p. 564) (should read 'isoflavone'), p. 574, line 14, should read 'saturation'. A major feature of the book is the profuse illustration of the text with Figures and Tables. There is also a subject/chemicals index, vastly improved over the first edition. To read the book from cover to cover is a considerable task; however, the easy-to-read style makes this quite possible. The readership covers 'upper-level undergraduate students in one- or two-semester chemistry courses, food scientists, food chemists, biologists, biochemists and nutritionists', (food technologists, breathe a sigh of relief). The book must be included in any library which boasts a food science section.

S. Z. Dziedzic

Fat Soluble Vitamins. Edited by Anthony T. Diplock. Heinemann, London. 1985. XV + 319 pp. Price: £22.00.

There has been a rapid development in the understanding of the physiology and biochemistry of the fat-soluble vitamins in recent years,

and this book performs a valuable rôle in presenting a detailed overview of the present state of knowledge in this area. The four fat-soluble vitamins, A, D, E and K, are covered by Dr G. A. J. Pitt, Dr D. E. M. Lawson, Professor A. T. Diplock and Dr J. W. Suttie who have been active in researching the respective vitamins. Each chapter includes a brief historical account and discussion of nomenclature, synthesis and methods of determination but the topics covered in detail are mainly the transport and metabolism, function and mode of action of the vitamins, as well as the dietary requirements and clinical implications of deficiency or excess vitamin intake. The chapters are well referenced, allowing the reader to follow up the aspects that are not covered in detail, as well as the experimental details of the research discussed.

The presentation of the book is good, with relatively few typographical errors, and the price is very reasonable. I strongly recommend this book for all readers who are interested in the nutritional and biochemical aspects of the fat-soluble vitamins.

M. H. Gordon

Keyguide to Information Sources in Food Science and Technology. By Syd Green, Mansell, London, 1985. vii + 213 pp. Price: £25.00.

This valuable little book in the Mansell Keyguide series is aimed at helping librarians and information officers, especially those involved in food science and technology, workers in universities, colleges and schools and workers in the food industry, especially in R & D.

Part I is an account of the major sources of information with many useful notes about their importance or shortcomings. Part II is an annotated bibliography of sources and Part III is a directory of selected organisations throughout the world which may be additional sources of information. Finally, there is a useful and comprehensive index.

As might be expected in such a fragmented subject, the book is not easy to read from cover to cover. However, it is invaluable for browsing and summarises recent information neatly under many headings. For example, one can find the subjects of the 7th, 8th 9th and 10th reports of JECFA summarised concisely in a few words on p. 99. Also, the subjects and sources of many major scientific symposia are listed. Cross-referencing is made easy and many items of information are qualified by brief comment.