

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.

About 50% of the world's scientific and technical literature is now published in English (about 10% in Russian). Although the proportion of English is declining, it probably will not affect information in food science and technology so much as other disciplines, chiefly because of the magnitude of effort in the USA. Only in the case of indigenous eastern foods (e.g. fermented products) do translations become a problem. The book gives many sources of translations and special language dictionaries.

Syd Green has been a librarian at the National College of Food Technology, and then the University of Reading, since 1961. His book details much of the store of knowledge which he has imparted to his colleagues for many years. It will be a great help to his successors and a valuable and concise reference work for all of us in the field of food science and technology.

G. G. Birch

Common Fragrance and Flavor Materials. Preparation, Properties and Uses. Edited by K. Bauer and D. Garbe. Verlag Chemie GmbH, Verlagsgesellschaft, Weinheim, Federal Republic of Germany, 1985. 213 pp.

This book is a translation (from the German) of the chapter on fragrance and flavour material in *Ullmans Encyklopadie der technischen Chemie*, Volume 20, fourth edition, which has been supplemented by the inclusion of recent developments and of relevant information from other sections of the encyclopaedia. It presents a survey of natural and synthetic fragrance and flavour materials which are produced commercially on a large scale, or which are important because of their specific sensory properties. It also provides information concerning their properties, the methods employed in their manufacture and areas of application.

Data on flavour chemicals are presented under three main headings: single fragrance and flavour compounds (Chapter 2); essential oils (Chapter 3) and animal secretions (Chapter 4).

In Chapter 2 compounds of commercial interest are arranged according to the Beilstein system of functional groups, rather than alphabetically or according to sensory properties. Thus, hydrocarbons and oxygen-containing compounds are described first, with nitrogen- and sulphur-containing compounds as miscellaneous derivatives of the parent compounds. Terpenes, being an important group of flavour