

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

compounds, are dealt with under separate headings. Similarly, phenols and derivatives are treated separately from other species in the aromatic series.

In Chapter 3, essential oils are described according to the botanical classification of the parent plant; oils from plants which do not fit comfortably into this system are described in a separate section. Experts in sensory evaluation might question the comment made in this section that bitter orange oil has a bitter aroma.

The short chapter on animal secretions is followed by even briefer chapters on Quality Control and Toxicology. In addition, there is a literature citation index (somewhat dated), a formula index including CAS registry numbers, and an alphabetical index of the fragrance and flavour compounds cited in the book.

Although the publishers plan to translate the whole encyclopaedia, two volumes having been completed already, this in no way detracts from the usefulness of the present text. That so much valuable information could be included in such a slim volume is a tribute to the admirably concise style of presentation. This is an extremely attractive book: it is clearly printed; it is well bound and contains few typographical errors, although one unfortunately appears in the text on the back cover.

In scope and content, this volume compares favourably with the heavyweight 'bibles' of this field such as Arctander's *Perfume and Flavour Chemicals* or Fenaroli's *Handbook of Flavour Ingredients*. I agree with the Editor's assertion that this book should be of interest to perfumers, flavourists, food technologists, chemists and even laymen. My wife, who is in the last category, derived much enjoyment from the section on essential oils.

B. D. Baigrie

High Performance Liquid Chromatography in Biochemistry. Edited by A. Henschen, K. P. Hupe, F. Lottspeich and W. Voelter. VCH Verlagsgesellschaft, Weinheim, Federal Republic of Germany, 1985. 638 pp. Price: DM198, US\$88.

There can be no doubt that research in the field of biochemistry would not be possible in its present form without liquid chromatographic techniques, and, of these, HPLC is probably the most important. Thus, it is not surprising to find a number of texts given over to this subject. This book is billed as providing 'an introduction to the theoretical and