

## Book Review

**Rheology of Wheat Proteins.** Edited by Hamed Faridi. American Association of Cereal Chemists, USA, 1985. ISBN 0–913250–42–2. Price: \$41.00.

This book consists of 12 papers presented at the Rheology of Wheat Products Symposium held in Orlando, Florida, USA, in 1985. In our view, it is correctly described by the editor as an objective state-of-the-art discussion of various aspects of wheat product technology. It sets out to introduce the reader to the basic principles of rheology as applied to wheat flour doughs and then takes them through the various techniques used.

The first paper by W. Bushuk outlines, in terms suitable for a person unfamiliar with the subject, the theory of rheology as applied to wheat flour doughs. The following papers discuss and describe the techniques currently used by rheologists investigating the properties of wheat doughs and their products. The authors have not limited themselves to the established techniques such as mixographs, farinographs, aleuographs and do-coders. They have also described the more recent techniques required for dynamic rheology testing.

Most of the papers begin with a good theoretical background and then go on to describe the practical application of the techniques. This, we feel, is essential for the reader to fully comprehend the technique being discussed. The reviewers were pleased to find that the mathematics was not too daunting and that all the authors had avoided using the complicated mathematical expressions which are all too commonly found in rheology text books.

This book does appear to be badly presented and lacks an index. In order to limit costs and quickly make the book available it has been reproduced directly from the authors' typewritten copies. We feel this does not detract from the content of the book and we would happily recommend it to anyone new to the subject of wheat product rheology.

**Uma Elie and Barbara Brockway**