

## Book Review

**Fat Science 1983**, Proceedings of the 16th ISF Congress, Hungary, 4–7 October, 1983. Edited by J. Holló. Elsevier Science Publishers, Amsterdam, 1985. 1155 pp. (2 vols). Price: US\$220.50/Dfl. 595.00.

This two-part book represents Volumes 11A and 11B in the Elsevier *Developments in Food Science* series. A total of 98 papers which were presented in the 16th ISF congress are included. The topics covered include: chemistry and analysis; raw materials and oilseed proteins; nutrition and metabolism; processing; shortenings; margarine and edible fats; soaps and other non-food products; autoxidation; rapeseed oil and protein; effect of heating on fats; the role of high density lipoproteins in the pathogenesis of arteriosclerosis; and control of hyperlipoproteinaemias.

This collection of papers reflects the state of research in fat science in Europe with relatively few contributions from scientists in North America and elsewhere. The quality of the papers varies widely, with some papers presenting novel findings whilst other papers are mainly reviews of existing knowledge. Unfortunately, the editors have not eliminated grammatical errors, and the system of references is not uniform. However, most scientists working in fat and lipid research will find some papers of interest. It is unlikely that scientists will require a personal copy, but this book represents a useful reference text that should be purchased by libraries supporting research in fat science.

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