

Book Review

Rice: Chemistry and Technology, 2nd edn. Edited by B. O. Juliano. American Association of Cereal Chemists, St Paul, Minnesota, 1986, 774 pp. Price: \$87.00. ISBN 0-913250-41-4.

Eighteen chapters contributed by nineteen authors provide a comprehensive and up-to-date account of technology of rice processing. In most respects this is a new book compared with the first edition published in 1972 under a different editor: almost all the references in many of the chapters post-date the previous edition. The introductory chapter summarises world patterns in the production, consumption and utilisation of the crop. This is followed by specialist chapters which deal with composition, physical properties, drying, storage, milling, parboiling, quality, and all the various products including the main by-products bran, hull and straw. The editor himself is an author of eight of the chapters—a formidable undertaking in such an encyclopaedic work, but one which he undertook to minimise overlap or duplication. In fact duplication has not been avoided completely elsewhere, but this is no bad thing, for it is sometimes useful to see the same problem in different contexts and from different viewpoints.

Few readers, except diligent reviewers, will read this book from cover to cover. Anyone concerned with rice technology, however, cannot afford not to have ready access to it. It will be a standard work of reference for some time. Some passages are even a pleasure to read in their own right: I particularly liked K. N. Bhattacharya's historical approach to parboiling.

No doubt any expert in a particular field will find some items of information or some viewpoint missing in such a wide-ranging and rapidly developing technology; but most readers, I think, will be well satisfied. Clearly the Publications Committee of the American Association of Cereal Chemistry did well to engage the services of B. O. Juliano as editor.

E. H. Roberts