

## Book Reviews

**Developments in Food Science. 33 Food Flavours. Part B. The Flavour of Beverages.** Edited by I. D. Morton and A. J. MacLeod. Elsevier Science Publishers, Amsterdam. 1987. x + 379 pp. \$98.00. ISBN 0-444-42599-3.

This volume of the Food Flavours series concentrates on commodities and has chapters on 'The Flavour of Coffee' (Clarke), 'Tea Aroma' (Bokuchava and Skobeleva), 'The Flavour of Cider' (Durr), 'The Flavour of Beer' (Meilgaard and Peppard), 'The Flavour of Wines, Vermouth and Fortified Wines' (Montedoro and Bertuccioli), 'The Flavour of Distilled Beverages' (ter Heide) and 'The Flavour of Non-Alcoholic Fruit Beverages' (Shaw).

The trouble with the subject of flavour is that it covers such an enormous range of molecules and every conceivable aromatic quality. Hence it is difficult to get the feel of structure–activity patterns with any meaningful predictability value. Nevertheless, the editors have bravely faced this task and produced a valuable text with a wealth of data. The lay-out is clear and attractive in the usual Elsevier style and a feature of the book is the use of valuable summary tables plus citations in each chapter. Bibliography lengths vary but always underpin the useful compilations of data. The bibliography for the distilled beverages chapter is prodigious.

Anyone wishing to search quickly and accurately for information on the flavour of the above commodities cannot afford to be without this book.

**Gordon Birch**

**Oats: Chemistry and Technology.** American Association of Cereal Chemists Inc., St. Paul, Minnesota, USA. 1986. 433 pp. \$79.00. ISBN 0-913250-30-9.

This book is a well produced, comprehensive collection of reviews on different aspects of oats. It is suitable for all industrial processors, chemists and students, who are concerned with cereals.

The North American authors have covered in depth the topics of production, value and use; breeding for food and feed; morphological and chemical organisation of the kernel; sugars and non-starchy polysaccharides; starch;  $\beta$ -Glucan; storage proteins; lipid and lipid-related enzymes; phenolics; nutrition; cholesterol lowering properties of oat products; flavour chemistry; cleaning and processing; utilisation past, present and future.

This book contains some impressive full colour fluorescent micrographs illustrating oat structure. The authors successfully encourage the reader to think hard about the declining role of oats in cereal technology. Should the oat be dismissed as just an old-fashioned crop?

**Barbara Brockway**

**Advances in Cereal Science and Technology. Volume VIII.** Edited by Y. Pomeranz. American Association of Cereal Chemists, Minnesota, USA. 1986. 364 pp. \$60.00. ISBN 0-913250-45-7.

This is a welcome addition to the series. It is an interesting book, well indexed and an excellent source of up-to-date information on a broad range of topics.

The reviewers, all recognised experts in their fields, came from the United States, Australia and India. They discuss clearly and concisely the following subjects: The International Cooperation in Cereal Research; Yeasts (their role in Modified Cereal Fermentations); HPLC of Cereal Proteins; Effects of Sulphur Supply on the Yield, Composition, and Quality of Grain from Cereals, Oilseeds and Legumes; Cell Walls and their Components in Cereal Grain Technology; The Genetic Organization of Zein; and Traditional Foods from Sorghum (their Production, Evaluation and Nutritional Value).

**Barbara Brockway**