

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; β -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).

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