

Book Review

Food Emulsions and Foams. Edited by E. Dickinson. Royal Society of Chemistry, London. 1987. ISBN 0-85186-626-3. 290 pp. Price: £39.50.

This book is based on contributions to the international symposium of 'Food Emulsions and Foams' organised by the Food Chemistry Group of the Royal Society of Chemistry. (March 24–26th, 1986, Leeds, UK).

Food materials are complex multiphase systems, often colloidal in nature; their structural and textural properties are determined to a large extent by the numbers and strengths of the interactions present. Currently there is increasing interest in the understanding and modelling of such systems.

This volume, with its inclusion of papers from both the larger industrial laboratories, food research centres, and academic institutions, has a wide, and well balanced overview of both the theoretical considerations and the more practical, aspects of food emulsions and foams. It covers a wide range of topics such as adsorption, aggregation and surface behaviour and examines their relationships in colloidal food systems.

As well as a collection of very well written papers covering many aspects of food emulsions, both the introductory and closing plenary lectures give an excellent overview of the current thinking, in particular with respect to the modelling of complex food colloid interactions. The emphasis on mixed systems and their behaviours makes the work described in this book more directly applicable to food materials than perhaps some other volumes, which have in the past concentrated on the more theoretical aspects of emulsions and foams.

In general the book is well written, well produced and clearly edited. Diagrams, illustrations and photographic plates are all of excellent quality and I consider it a most useful book for both reference material and student use.

Alan Bell