

seriously discussed. Epidemiological approaches used, for example, to check out highly dubious mathematical risk assessments, hardly get a mention. The success or otherwise of different regulatory policies in other countries is completely disregarded, and perhaps most critical of all, problems in the design, conduct and interpretation of animal carcinogenicity assays, are totally ignored. But this, I suppose, is what the Delaney Clause—described recently by Dr Elizabeth Whelan of the American Council of Science and Health as ‘... one of the most costly, insidious and scientifically bereft pieces of legislation passed by Congress’—is all about.

D. J. Snodin

Food Toxicology. Parts A & B. By Jose M. Concon, Marcel Dekker, 1988. Part A: xiii + 675 pp. **Principles and Concepts.** ISBN 0-8247-7736-0. Part B: xiii + 1371 pp. **Contaminants and Additives.** ISBN 0-8247-7737-9.

This excellent compendium of knowledge is in two volumes (parts A and B). Part A has chapters on General Toxicological Principles Applicable to Foods and Food Toxicants, The Toxicological Role of the Intestinal Tract, The Role of Intestinal Microflora in the Toxicity of Food Components, Metabolism of Nutritive Components in Foods and Related Components, Manifestations of Toxic Effects, Carcinogenesis, Nutritional Factors and Carcinogenesis, Endogenous Toxicants in Foods Derived from Higher Plants, Naturally Occurring Antinutritive Substances, Toxic Mushrooms and Other Macrofungi, Toxicology of Marine Foods, Derived Food Toxicants. Part B has chapters on Mold Mycotoxin Contamination of Food Products, Bacterial Food Contaminants: Bacterial Toxins, Bacterial Contaminants: Foodborne Infections, Bacterial Contaminants: Miscellaneous Foodborne Pathogenic Bacteria, Miscellaneous Food Contaminants Derived from Toxic Plants, Inorganic and Organometallic Contaminants in Foodstuffs, Man-Made Organic Chemical Food Contaminants, Radionuclides in Foods, Food Additives.

What makes the book so valuable to chemists is the excellent use of clearly depicted structures, often in tabulated form and a joy for identifying rapid structure–activity relationships. The bibliography after each chapter is thorough and imposing though there seems to be an absence of references beyond about 1983, probably due to the untimely decease of the author. The sheer size of the work makes it a valuable and lasting source of data.

As in any book of this size there are mistakes and, unfortunately, these begin with some of the names and structures in Table 1 (p. 8). The publishers should note the corrections needed for subsequent editions of this important book.

In some respects the book is misnamed because, fortunately for chemists, it is less about toxicology as applied to food than it is about substances in food which are toxic and why. The chemical and biochemical reactions of substances are therefore dealt with in detail and interesting examples of physical properties, such as partition coefficient, in relation to biological effect, are explained. It is unfortunate that data in this area are often inevitably derived from cruel and unnecessary experiments. It ought to be possible, with the information now established, to explore biological effects without causing animals to suffer. The book is both theoretically and practically valuable with large sections devoted to carcinogenesis, food poisoning, natural plant toxicants and other topically important matters. Dr Concon completed both parts of the book before he passed away but there were many pieces of work still needing to be done. Mrs Jayne Concon deserves special praise for completing these and bringing the book to print. Altogether it is a most impressive and indispensable work for those of us interested in the composition and biological effects of food.

G. G. Birch

Cheese Starters: Development and Application of the Lewis System. By J. E. Lewis, Elsevier Applied Science Publishers, London. Price: £32. 1987. ISBN 1-85166-024-0. x + 221 pp.

In the past forty years there has been considerable development in the techniques of both production and handling of starter cultures for cheese and fermented milk products. This book provides an insight into the development of the Lewis System to meet the needs of the dairy industry from the 1950s, and the modifications introduced to meet the demands of changing cheesemaking technology and larger scale production.

A largely practical approach has been adopted in the book, giving many examples that are equally applicable in modern dairies, both large and small. As such, the bibliography is not extensive giving a selection of references covering the period from 1919 to 1978, which would form the basis for further reading. Whilst giving an excellent first-hand account of the Lewis system, the text would have benefited from the inclusion of a detailed comparison with other developments in starter technology.

The book is well presented and should be of interest to students and dairy technologists involved with cheese and fermented milk products, as well as to those with an interest in the development of dairy technology.

R. A. Wilbey