

dip slides, the spiral plater, hydrophobic grids, impedance, radiometry, microcalorimetry, direct microscopy, limulus lysate, and ATP.

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Frying of Food. Edited by G. Varela, A. E. Bender & I. D. Morton, VCH Publishers, Weinheim, FRG, and Ellis Horwood, Chichester, UK, 1988. ISBN 0-89573-648-9. 202 pp. Price: DM 178·00.

This book was compiled from contributions to the First International Symposium on the 'Frying of Food' held in Madrid in May 1986. The book is wide-ranging, covering chemical, technological and nutritional aspects relevant to frying food in oil. The introductory chapters attempt to place frying in context and describe the role of fat in human nutrition. The frying process is then discussed in Part I which covers methods and equipment, the behaviour of olive oil and fat penetration into food during frying, while Part III describes chemical changes in frying oils and analytical procedures for the evaluation of used frying oils. Part IV covers recent trends in frying, including snacks, fast foods and large-scale catering.

The collection of papers covering such diverse areas relevant to frying is very welcome, since the topics covered are widely scattered through the literature. Some of the chapters concentrate on reviewing the literature but others present new experimental results. Although the coverage lacks depth in places, food technologists interested in frying will find this a useful overview of the complexities of frying. Most chapters are well referenced, but the references have been omitted from Chapters 4 and 5 by Fedeli and Guillaumin, respectively. I can nevertheless recommend this as a valuable text for scientists interested in the frying of food.

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