

Book Reviews

Flavors and Fragrances: A World Perspective. Edited by B. M. Lawrence B. D. Mookherjee & B. J. Willis. *Developments in Food Science* 18, Elsevier Science Publishers, Amsterdam and New York, 1988. ISBN 0-444-42964-6. xiv + 1108 pp. Price: DFL 575.

This book is the latest in the series *Developments in Food Science*, and is an edited version of the Proceedings of the 10th International Congress of Essential Oils, Fragrances and Flavors, held in Washington, DC, USA, in November 1986. The contents are divided into three sections of approximately equal length. The first of these (Agricultural/Botanical), which comprises twenty-nine papers, concentrates on the chemical composition of essential oils from plants which have been little investigated previously, the effect of environmental factors on the composition of essential oils, chemotaxonomic studies and the variation in chemical composition of different subspecies. Twenty-eight papers are included in the second section (Analysis/Composition). They are largely concerned with the volatile composition of the essential oils of plant products ranging from citrus fruits to the wisteria flower. Several compounds are reported for the first time as components of the material under investigation. The Chemistry/Technology section is dominated by papers dealing with methods of synthesis of aroma components. These are largely chemical methods, but two make use of microorganisms. This section also includes some papers on novel methods of analysis.

The book includes a large amount of new data, particularly Kovats retention indices, and some mass spectra. It is perhaps surprising that only

one paper discusses the role of plant cell tissue culture for the production of fragrance and flavour materials. Also, only one paper is devoted to the relationship between the molecular structure of compounds and their odour properties.

Most of the papers are of high scientific quality and provide a useful contribution to the literature. The material is very well presented, and it makes a pleasant change to see a uniform typeface used throughout an entire volume of a symposium proceedings. With a few exceptions, the diagrams are clear and well reproduced. The editors are to be congratulated on producing a book with very few errors. Three indices are included, author, subject, and, essential for a compilation of this type, a species systematic index. The book is essential reading for all those concerned with the chemistry of fragrances and flavours, in particular those concerned with terpene chemistry.

J. M. Ames

Review of Low-Calorie Products. Edited by G. G. Birch & M. G. Lindley. Elsevier Applied Science, London. 1988. ISBN 1-85166-161-1. xi + 287 pp. Price: £40.

Low-Calorie Products is the outcome of an industry–university co-operation symposium held at Reading University in March 1987 under the auspices of the Department of Food Science and Technology. The symposium is another in the series initiated by the National College of Food Technology nearly two decades ago. It continues the series' reputation, making another valuable and timely contribution to the literature of food science. There are eighteen chapters in the book, about a third of which are by authors with commercial affiliations. The book deals with two very different groups of food materials: the intense sweeteners which are used in minute quantities and the new bulk materials which have been developed to replace some of the starches, sugars and fats that we eat.

The recent changes in the market for low-calorie products are emphasised in a number of papers. Their position has developed rapidly from one of relative obscurity in the health food market (not forgetting their use in meeting the special needs associated with some diseases), to one of increasing importance for the population at large as people have become concerned with the energy value of their foods and conscious of the consequences of poor diet and of being overweight.

The opening chapter describes the current market for low-calorie products and gives details of the monetary value of the various parts of the diet food sector. The paper points out, as do later ones, the very large