

Book Review

Sensory Analysis of Foods. Edited by J. R. Piggott. Elsevier Applied Science, London, 1988. 426 pp. (Second Edition). Price: £56 (\$100.75). ISBN 1-85166-231-6.

This book covers information on the senses involved in sensory analysis and the techniques employed, both in the evaluations and data analysis. The chapters, written by authors who have wide experience in their specific areas, review the background to the particular topics as well as quoting recent developments. The first four chapters cover Taste, Smell, Texture Perception and Measurement, Colour Vision and Appearance Measurement; the next four methodology, namely Difference Testing and Measurement of Discriminability, Scaling and Ranking, Descriptive Methods and Consumer Studies; the final two discuss Statistical Analysis and the techniques of Preference Mapping and Multidimensional Scaling.

The book is well laid out and readable, having a cohesiveness not always present in multi-author books. It provides an ordered and balanced overview of the current knowledge and developments in sensory analysis, in some instances pointing out areas needing more research. Each chapter gives many interesting examples of results drawn from the literature.

This book is not a laboratory manual, nor does it point out the 'pro's and con's' of the methods. It is a very useful reference book, which gives essential background information for the student or worker in sensory analysis, who seeks to have a wider view of the subject. For the person who has the first edition, there is sufficient new material to make the purchase of this edition worthwhile; many chapters have obviously been reassessed before rewriting and present the information in the light of current ideas.

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