

Book Reviews

Handling and Storage of Oilseeds, Oils, Fats and Meal. By H. B. W. Patterson. Elsevier Applied Science Publishers, London, 1989. ISBN 1-85166-248-0. ii + 394 pp. Price: £55.00.

The yield and quality of refined edible oils are strongly dependent on the harvesting, storage and processing of the oilseed crop and the extracted crude oil. This book aims to describe the principles of the chemistry of edible fats and processes leading to their deterioration, and subsequently the practical aspects associated with the handling of oilseed crops and extracted oils. Quality standards for common edible fats and methods for monitoring their quality are also described.

Although there is considerable information in current literature about the deterioration of edible fats, this book fills a significant gap by discussing the steps required to maintain quality all the way from harvesting an oil-bearing crop through to the refined oil. The book is very much aimed at the practical technologist with many useful practical tips which have been gleaned from the author's experience and a wide range of references.

The depth of the scientific coverage is a little uneven, with some subjects such as oxidation by singlet oxygen being covered in depth whilst other relevant topics such as lipoxygenase-catalysed oxidation are covered rather superficially. However, copious references allow the reader to follow up any points on which he requires further details. This text will be a very useful purchase for food technologists who are concerned with the handling, storage or processing of oilseeds, fats and meal.

M. H. Gordon