

## Book Reviews

**The Alveograph Handbook.** By Hamed Faridi and Vladimir F. Rasper. American Association of Cereal Chemists Inc., 1987. vii + 56 pp. ISBN 0-913250-52-X. Price: US\$52.80.

This handbook covers all of the major aspects of the Alveograph and its use. It includes the functioning of the actual instrument, theoretical aspects of dough rheology and works its way through to calibration, maintenance and trouble shooting. While much of this, by its nature, reads like a 'technical manual' it contains many interesting and useful points. In particular, Chapter two, 'Theoretical Aspects of the Alveograph' is well written and researched and would make easy reading even to the non-rheologist. The literature cited in this section includes many of the early historical references and would make an excellent 'core' of reading for anyone interested in dough testing.

The handbook itself is generally well written and presented; however, some of the diagrams and figures are poorly reproduced. A little more care and they would have been much clearer and more useful to the reader.

In conclusion, I would suggest that this book is a must for anyone using or wishing to use the Alveograph and should go some considerable way to pointing out the potential 'pitfalls' in its use and help to eliminate discrepancies that occur in the interpretation of Alveograph data by different operators.

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**Biscuits, Cookies and Crackers—Vol. 1. The Principles of the Craft.** By Peter Wade. Elsevier Applied Science Publishers, London, 1988. xii + 176 pp. ISBN 1-85166-187-5. Price: £47.00.

Biscuit manufacture on a large scale will only be successful if those who