

Modern Cereal Science and Technology. By Y. Pomeranz. VCH, Reinheim, FRG, 1987. xi + 486 pp. ISBN 0-89573-326-9. Price: US\$49.00.

As the author intended, this excellent book will be of use to students, researchers, novices and experts in the field of cereal science and technology. Unfortunately, the hardback book costs around 49 dollars which is perhaps a little too expensive for a standard text book aimed at the 'hard-up' undergraduate. This is a shame since the book is both comprehensive and very enjoyable to read.

In just 500 pages the author covers such topics as cereal production, the physical properties and structure of grain, the chemical composition of the major cereals, the classification and standards for grain demanded in the USA and other grain-producing countries, the storage of cereals, and the tests and definitions of quality currently being used by the industry.

Wheat milling is briefly discussed in a chapter which includes information about flour improvers. Flour components are described in more detail in the next chapter which leads on logically to the chapters on dough and bread structure, on bread making as both an art and a science, on breads from around the world (which I am sure readers from all aspects of the industry will find interesting on the sensory attributes of bread and bread staling and on the role of bread in human diet. Soft wheat products are considered in a separate chapter.

The author gives a brief description of the major cereals at the beginning of the book. Later, he devotes separate chapters to rice, corn and barley processing. Oats, sorghum, millets and rye processing are considered in a single chapter. The concluding chapters concentrate on extrusion products and the industrial uses of cereals.

This is a well indexed, comprehensive book which contains an abundance of useful references. It is clearly illustrated with both photographs and diagrams. I cannot think of a better book to include on the reading lists of anyone with an interest in cereals. It is an excellent source of facts about the cereal industry.

B. Brockway

Mycotoxins: Chemical, Biological and Environmental Aspects. By Vladimir Betina. Elsevier, Amsterdam/New York, 1989. 438 pp. ISBN 0-444-98885-8. Price: US\$155.25/Dfl. 295.00.

The mould spoilage of food and animal feedstuffs has always been a major problem during the growth, harvesting and storage of these commodities.