

This book provides a very useful reference source for dairy scientists and technologists, and for those with an interest in nutrition. It is particularly recommended to those with an interest in infant feeding, especially the production of substitutes for human milk.

R. Andrew Wilbey

Food Additives Handbook. By Richard J. Lewis Sr. Chapman & Hall, London, 1989. ISBN 0-442-20508-2. xxxi + 592 pp. Price: £45.50.

This book serves a similar purpose to the Food Chemicals Codex, listing synonyms, properties, purpose, CAS (i.e. Chemical Abstract Series) number, where used, regulations, safety profile and toxicity (if any) of the food additives. Some additives have DOT (i.e. US Department of Transport) numbers, which are codes for safe shipping. It differs from the Food Chemicals Codex in numbers of additive per page (several), readability and extent of content. In comparison to the Food Chemicals Codex the book is stronger on the toxicity, safety and regulating side, and contains more information. However, this is at the expense of readability as the Food Chemicals Codex has only one or two substances in sight on any page opened.

The book is very well organised with a guide to its use, key to abbreviations and final section, which contains four different indices:

Purpose Served in Foods Cross-Index

Food Type Cross-Index

CAS Number Cross-Index

Synonym Cross-Index

The book ends with a 'Codex Bibliographic Citations'. Its valuable and extensive compilation of data on over 1350 food additives makes it a formidable contribution to modern food science and technology. The price is very modest and it is highly recommended.

Gordon Birch