design of buildings. This, of course, applies equally to all food processing equipment and buildings and would have been more appropriately discussed with other principles in an earlier chapter.

As a student textbook *Principles of Food Sanitation* succeeds in the breadth of coverage achieved and the virtual absence of typographical errors, although one typographical error worth mentioning is that which resulted in an insecticide being described as a 'neutron disruptor'! Regrettably this success is moderated by the number of erroneous, imprecise and sometimes confusing statements which were found throughout the text. Inconsistency of illustration is found in Chapters 7 (Sanitation Equipment and Systems) and 8 (Waste Product Handling). The former is liberally illustrated with photographs (13) of sanitation equipment which are of limited educational value; this contrasts sharply with the latter chapter which is totally devoid of illustrations and would have undoubtedly benefitted from diagrams of plant and flow-diagrams of processes. Tables and diagrams are otherwise well-presented, although the information contained in Table 11·2 is very confusing and the data refers to a range of temperatures different from that mentioned in the text!

These faults considered as a whole must undermine the value of *Principles of Food Sanitation* as a student textbook, although there are many parts of the book which could be recommended for reading. It is also a great pity that the interest generated in the early part of the book is not maintained throughout.

A. J. Reynolds

Yeast Strain Selection. Edited by Chandra J. Panchal. Marcel Dekker, New York, 1990. ISBN 0-8247-8276-3. x + 368 pp. Price: US$150.00.

The fact that yeasts have been employed for centuries for breadmaking or wine and beer production has meant that Man has already, albeit inadvertently, done much to select the best yeasts for particular purposes. The collection and re-use of beer yeasts is a classic example of this crude selection process, and the ready availability of wine yeasts among the vineyards of France provides further evidence of this natural trend.

The importance of this natural selection of yeasts for certain traditional roles is fully acknowledged in this book, and there are excellent chapters on 'Yeast Selection in Brewing', 'Yeast Selection in Baking' and 'Wine Yeast: Selection and Modification'. Nevertheless, while these on-going, commercial endeavours are given due credit, the impact of genetic manipulation and other modern scientific tools is assessed in depth. Thus, the contribution on

'Transformation and Cloning Systems in Non-*Saccharomyces* Yeasts' is a totally authoritative account of this particular approach to strain improvement, and the related chapters are equally informative.

Altogether ten chapters, together with a Summary chapter, make up this volume, and the overall standard of the contributions is outstanding. Equally attractive is the fact that each chapter is extensively referenced—over 200 references on 'Transformation and Cloning', for example, so that serious students of the subject are given every encouragement to delve further into this fascinating topic. Why the references were not presented to a standard format—numerical system in some chapters, the Harvard system in others—is not clear, but this minor irritation does not detract from the value of the book.

Certainly, anyone involved with teaching or research in this field will find these state-of-the-art reviews extremely helpful, as may those employing yeasts for manufacturing and other purposes. As with many other science textbooks set at post-graduate level, the price suggests that few private individuals, let alone University students, will opt for a personal copy, and it is a matter of regret that such an outstanding text is unlikely to enjoy, outside of the library network, the widespread distribution that it deserves.

Richard Robinson