

**The Yam Tuber in Storage.** By A. U. Osagie. Postharvest Research Unit, University of Benin, Benin City, Nigeria, 1992. 247 pp. ISBN 978-2120-00-6.

This book, summarising biochemistry, physiology, storage and utilization of yam tuber, has been anticipated for a long time. Yam, the plant cultivated in tropical countries, is an important and basic food product of many countries, mainly of Africa and Asia. Over 70% of world yams production is in Nigeria; therefore charging a scientist from that country with production of the book, *The Yam Tuber in Storage* wasn't accidental.

Almost half of the book (six chapters) is devoted to the description of the chemical composition of the yam tuber, toxic factors and enzymes. These particulars are necessary to understand the nutritive value and chemical changes in stored tubers.

In the next two chapters of the book, the physiology and biochemistry of yam tuber during the period of storage and the control of postharvest diseases, are described. One of the chapters comprises both old and new techniques of potato storage and considers utilization of modified atmospheres of lowered oxygen and raised carbon dioxide levels for yam storage.

The last two chapters acquaint the reader with yam crop utilization and the technology of producing fried yams, yam flakes, yam flour and canning yam. The

author ends the monograph with a consideration of the future of yams as food crops.

The interesting and well-prepared scientific contents of the book are based on a number of scientific articles, that have recently appeared in the world literature. It is necessary to emphasize, that this is the first scientific description with an exhaustive list of scientific publications (467 references) on biochemistry, physiology, storage and technology of yam tubers.

The author covers literature data and his own research, supported with many examples included in 84 tables and 31 pictures. A profound knowledge of the subject has allowed A. U. Osagie to describe the problem of yam tuber storage in a collected, systematized and easy way for the reader.

The book should be technically better published in the interest of the reader. Over-thin paper, excessive reduction of the picture size and poor printing of captions under the pictures, make the contents of the book illegible in quite a few places.

The work *The Yam Tuber in Storage* is primarily written for postgraduate students and research workers in the field of yam storage. Farm managers and food science and technology students might also find a lot of interesting data here.

**Grazyna Lisinska**