

Book Reviews

Biologically-active Phytochemicals in Food: Analysis, Metabolism, Bioavailability and Function. Edited by W. Pfannhauser (Graz University of Technology, Austria), G. R. Fenwick (Institute of Food Research, UK), and S. Khokhar (Procter Department of Food Science, UK). Royal Society of Chemistry, Cambridge, UK. 2001. xix + 616 pp. 15.5 × 23 cm. £69.50. ISBN 0-85404-806-5.

In the preface to this book, the editors describe how the Division of Food Chemistry of the Federation of European Chemical Societies has grown in size over the past 25 years and that it now “embraces 23 bodies representing food chemists associated with national chemical societies in Europe and Israel”. Thus it is not surprising that this book, which documents the proceedings of Eurofoodchem XI, covers a large and diverse set of topics.

The book consists of over 100 research articles in seven broad areas related to phytochemicals in food: Biosynthesis and Significance, Analysis, Antioxidants, Bioavailability, Influence of Structure and Processing on Bioavailability, Future Development and Databases. Searching the subject matter of this impressive volume of work is facilitated with two indices, one based on author's name and the other based on subject. The flow of the text changes with each article, as one would expect given that over 130 authors contributed to the book. However, the layout and referencing style remain consistent throughout, and this facilitates the transition from topic to topic. Some of these articles are rather brief, similar to a poster presentation format, while others are longer and more in line with a short

review. For example, in the section on Analysis, two short papers are presented back-to-back that detail recent studies on resveratrol: *Resveratrol in Plant Raw-Materials and Food Products* and *Analysis of Trans-Resveratrol in Grapes by Pressurised Fluid Extraction-Solid Phase Extraction and HPLC with Fluorescence Detection*. Alternatively, in the opening paper of the first section on Biosynthesis and Significance, an interesting review of *Phytochemicals in Food: The Plants as Chemical Factories* is presented.

Given the breadth of research covered, this book is probably not something most colleagues would read cover-to-cover, and at £69.50 (approximately \$105), it may be rather expensive for one's own personal collection. Nevertheless, this same variety of subject matter ensures that most readers will find some part of this book appealing, and it would be a welcome addition to academic and industrial libraries, especially for those interested in food chemistry, antioxidants, herbal drug analysis, etc. Also, the largely European authorship may present a unique perspective for those scientists who are not able to attend scientific meetings there.

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