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BOOK REVIEW

Rancidity in Edible Fats & Oils

C. H. Lea. Special Report No. 46, Department of Scientific & Industrial Research, Food Investigations. An Official publication of the British Government. Available at the British Library of Information, 270 Madison Avenue, New York, N. Y. Price \$1.10.

This work presents a complete and up-to-date discussion of the problems which have arisen in the spoilage of fatty foods. To the investigator in this field it brings a thorough review of the literature and an accurate appraisal of the state of scientific knowledge of this important subject.

The general plan and contents are indicated by the following headings, these being the titles of the six parts into which the book is divided:

- 1) The chemistry of the fats.
- 2) Rancidity: Occurrence and types.
- 3) The lesser causes of rancidity.
- 4) The action of micro-organisms on fats.
- 5) The deterioration of fats by atmospheric oxidation.
- 6) Rancidity in dairy products and in the fat of meat.

Approximately one-half of the 225 pages is devoted to Part 5, under which heading are discussed the physical and chemical changes occurring in fats during oxidation, the numerous chemical tests which have been devised for measurement of rancidity and their relationship to each other, the tests for susceptibility to oxidation, the mechanism of oxidation and the factors which influence the rate of oxidation (e.g., accelerators and inhibitors).

Complete bibliographies at the end of each section add much to the value of the book. Every investigator interested in the spoilage of fatty foods should read this volume.