

Book Exhibits

AOCS 48th Annual Fall Meeting September 29-October 2, 1974 Philadelphia

American Society for Testing and Materials, 1916 Race St., Philadelphia, Pa.

Compilation of Odor and Taste Threshold Values Data-DS 48. This volume contains odor threshold data on 775 compounds and taste threshold data on 435 compounds. It is the first book of its type to be published. Information includes type, modality, media, purity, threshold values, units, molecular weight, Wiswesser Line notation, and literature source.

Bibliography on Liquid Exclusion Chromatography (Gel Permeation Chromatography) AMD 40. This book contains hundreds of references through 1972 and permits systematic access to published works.

AVI Publishing Company, 250 E. State St., P.O. Box 831, Westport, Conn.—Donald K. Tressler

Fish Oils, M.E. Stansby. This book gives comprehensive treatment of fish oils on a world-wide basis. Recent advances in research and new techniques have expanded our knowledge of fish oils greatly, particularly with respect to the chemical and nutritional properties.

Lipids and Their Oxidation, Harold W. Schultz. This review and appraisal of present knowledge of oxidative deterioration of lipids contains 21 papers presented at the second biennial Symposium on Foods arranged by Oregon State University.

Coconuts: Production, Processing, Products, J.G. Woodroof. This book is an attempt to bring together the latest scientific information on coconuts, including varieties, propagation, planting, growing, harvesting, storing, copra manufacture, copra meal in livestock feed, coconut oil recovery, use of coconut oil in toilet soap, etc.

Quality Control for the Food Industry: Fundamentals, Vol. I., A. Kramer and B.A. Twigg. This book covers a section on microbiological methods and includes an entirely new chapter on chromatographic methods. The first part of the book deals with measurements. Methods of measuring sensory attributes of quality are presented.

Quality Control for the Food Industry: Applications, Vol. II, A. Kramer and B.A. Twigg. This book is a reference handbook on analytical and other control procedures that may be used by the practicing quality control analyst or inspector; and it serves as a text for a laboratory course in quality control. It supplements Volume I.

Food Oils and Their Uses, Theodore J. Weiss. This book provides information on fat and oil products and their uses. Processing is stressed, although scientific background is not ignored. All material is presented in a manner which does not require technical training for comprehension.

Cornell University Press, 124 Roberts Place, Ithaca, N.Y.—Michael E. Hamilton

Lipid Biochemistry: An Introduction, M.I. Gurr and A.T. James. This book introduces students to the range of topics related to lipids. The book includes a specific discussion of plant and bacterial fatty acids and complex lipids, as well as proper consideration of current animal lipid biochemistry.

Robert E. Krieger Publishing Co., Inc., P.O. Box 542, Huntington, N.Y.—Robert E. Krieger

Chemical Analysis of Foods and Food Products, Morris B. Jacobs. This standard reference to analytical methods is now thoroughly revised and expanded to include new chapters on radiochemical determination, pesticide residues, and artificial sweetening agents as applied in the development and enforcement of standards of identity, purity, and value.

Surface Chemistry: Theory and Industrial Applications, Lloyd I. Osipow. This first book presents a detailed description of the properties of these agents, both in solutions and as surface films, and contains a thorough discussion of commercial applications of wetting, dispersion and flocculations, emulsions, foams, detergency, ore flotation, lubrication, and corrosion inhibition.

Merck & Co., Inc., Rahway, N.J.—John Lawson

The Merck Index: An Encyclopedia of Chemicals and Drugs, Paul G. Stecher, editor. A complete encyclopedia of virtually all generally known chemical and drug entities is provided. In addition to illustrated chemical descriptions it contains a wealth of reference information for chemists, pharmacists, physicians, biologists, chemical engineers, botanists, veterinary physicians, physicists, students, and others interested in chemical compounds for any reason.

The Pergamon Press, Inc., Maxwell House, Fairview Park, Elmsford, N.Y.—Kathryn A. Muessig

Lipid Analysis, W.W. Christie. This volume surveys the

CALL FOR PAPERS

AOCS 66th Annual Spring Meeting

The Technical Program Committee has issued a call for papers to be presented at the AOCS 66th Annual Spring Meeting, April 27-30, 1975, in the Statler Hilton, Dallas, Tex. Papers on lipids, fats and oils, and all related areas are welcome.

Submit three copies of a 100-300 word abstract with title, authors, and speaker to Thomas H. Smouse, Research Scientist, Anderson Clayton Foods, 3333 N. Central Expy., Richardson, Tex. 75080.

The deadline for submitting papers is December 1, 1974.