

Publications

Book reviews

Lipid Analysis, 2nd Edition: Isolation, Separation, Identification, and Structural Analysis of Lipids, by William W. Christie (Pergamon Press, Maxwell House, Fairview Park, Elmsford, NY 10523, 1982, 207 pp., \$50 hardcover, \$18 softcover).

This review should really be written in two parts – for those who are and those who are not familiar with the first edition published in 1973. Christie has written an excellent comprehensive text on lipid analysis. Probably the other most similar comparable texts are **Techniques of Lipidology** by Morris Kates (American Elsevier, New York, NY, 1972, 342 pp.) and **Basic Lipid Methodology** by Patricia Johnston (University of Illinois Press, Urbana, IL, 1971, 100 pp.) Since Kates' book has not been revised and Johnston's book is out of print, Christie's new edition fulfills a critical need. The chapter headings include: structure chemistry and isolation; chromatographic and spectroscopic analyses; preparation of derivatives; analysis of fatty acids; analysis of simple lipid classes; analysis of complex lipids; analysis of molecular species; structural analysis by enzymatic hydrolysis; and isotopically labeled lipids. A new addition is a very brief (four-page) chapter on the separation of plasma lipoproteins.

The previous edition contained 338 pages and 612 references. There have been selective deletions in the bibliography and, based on a quick count through the first 100 references, approximately 35% of the citations are to the period 1973-1980. Those readers who have regularly used the first edition will be quite comfortable with the second edition since the sequence of chapter headings and subheadings is, for practical purposes, identical. Much of the original text, figures and tables also have been retained, often essentially verbatim. This makes it very easy for a reviewer to evaluate the updating section by section. On balance, there has been substantial rewriting and updating with the new material smoothly inserted in the appropriate locations. Specific deficiencies were noted in a few areas. Retitling the section on unusual fatty acids of plant origin to include those of animal origin would seem to necessitate the inclusion of more material than the sentence "For example furanoid fatty acids can occur in appreciable quantities in the reproductive tissues of fish in some circumstances." In the chromatography sections, updating on HPLC and capillary column gas chromatography appears at best to be of a token nature. To some extent this later omission seems related to the usual lag between completion of a manuscript

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New publications

Chemistry of Pigments and Fillers, by D.H. Solomon and D.G. Hawthorne, John Wiley & Sons Inc., 605 Third Ave., New York, NY 10158, 1983, 309 pp., \$50.

An Introduction to Technical Publishing, by Anthony H. Firman, Firman Technical Publications Inc., 95 Church St., Pembroke, MA 02359, 1983, 143 pp., \$27.50.

The Production and Application of Fluorescent Brightening Agents, by Miloš Zahradník, John Wiley & Sons Inc., 605 Third Ave., New York, NY 10158, 1982, 147 pp., \$29.95.

Reactive Intermediates, Vol. 3, edited by R.A. Abramovitch, Plenum Press, 233 Spring St., New York, NY 10013, 1983, 630 pp., \$59.50.

Current Topics in Chinese Science, by the Academy of Science of the People's Republic of China, Gordon and Breach Science Publishers Inc., One Park Ave., New York, NY 10016, 1982, 438 pp., \$22.50.

Food Oils and Their Uses, 2nd Edition, by Theodore J. Weiss, Avi Publishing Co., Inc., 250 Post Rd. East, PO Box 831, Westport, CT 06881, 1983, 310 pp., \$35 in the U.S., \$38.50 elsewhere.

Sustainable Food Systems, edited by Dietrich Knorr, Avi Publishing Co. Inc., 250 Post Rd. East, PO Box 831, Westport, CT 06881, 1983, 416 pp., \$27.50 in the U.S., \$30.50 elsewhere.

Handling, Transportation and Storage of Fruits and Vegetables, 2nd Edition, Volume 2: Fruits and Tree Nuts, by A. Lloyd Ryall and Wilbur T. Pentzer, Avi Publishing Co. Inc., 250 Post Rd. East, PO Box 831, Westport, CT 06881, 1982, 610 pp., \$55 in the U.S., \$60.50 elsewhere.

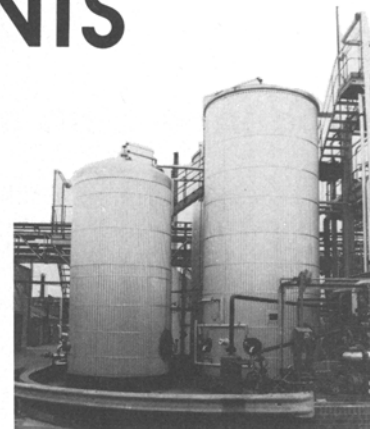
Statistics on Oilseeds and Related Data, 1965-82, USDA Economic Research Service, Washington, DC 20250, 1983, 72 pp., Order SB-695, \$5.

New Frontiers in Food Microstructure, edited by Donald B. Bechtel, American Association of Cereal Chemists, 3340 Pilot Knob Rd., St. Paul, MN 55121, 1983, 400 pp., \$44 AACC members, \$48 nonmembers. Based on papers presented at a symposium in San Antonio, TX, during the AACC 67th Annual Meeting.

Revised AACC Approved Methods of Analysis, 8th Edition, American Association of Cereal Chemists, 3340 Pilot Knob Rd., St. Paul, MN 55121, 1983, 1,084 pp., with 2 hardcover ringbinders, \$140 AACC members, \$190 nonmembers; without ringbinders, \$120 members, \$170 nonmembers.

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1983 Annual Book of ASTM Standards, Section 6, Paints, Related Coatings and Aromatics, 3 vols., ASTM, 1916 Race St., Philadelphia, PA 19103, 1983, 3,080 pp., 635 standards, \$110 ASTM members, \$130 nonmembers.

Biodeterioration 5, papers presented at the 5th International Biodeterioration Symposium, Aberdeen, Scotland, September 1981, edited by T.A. Oxley and Sheila Barry, John Wiley & Sons Inc., 605 Third Ave., New York, NY 10158, 1983, 749 pp., \$81.

Food Additives, Recent Developments, edited by J.C. Johnson, Noyes Data Corp., Mill Road at Grand Avenue, Park Ridge, NJ 07656, 1983, 412 pp., \$45.

Processing of Oil Palm Fruit and Its Products, by J.A. Cornelius, Tropical Development & Research Institute (formerly Tropical Products Institute), 127 Clerkenwell Rd., London, EC1R 5DB, England, 1983, 95 pp., £8.20 includes postage and handling; no charge for single copies sent to governmental and educational establishments, research institutions and nonprofit organizations working in countries eligible for British Aid.

Les Huiles Vegetables Alimentaires: Marches et Produits 1981-82 (Edible Vegetable Oils: Market and Products 1981-82), published by Institut National de Recherche Agronomique, Laboratoire de Recherches et d'Etudes sur l'Economie des Industries Agricoles et Alimentaires, 3 rue du Caducee-B.P. 333; Rungis Cedex 94153, France; 78 pp., 130 French francs, postpaid. Edible oil production and consumption in France, the EEC and the world are reported for 1980, 1981 and first nine months of 1982. In French.