

## Publications

dinavian Forum for Lipid Research and Technology, c/o SIK, Box 5401, S-402 29, Göteborg, Sweden, 1982, 179 pp., U.S. \$21, 150 Swedish krona).

This volume represents the printed contributions of a LIPIDFORUM symposium with the above title sponsored by the Scandinavian Forum for Lipid Research and Technology. Contributions in the raw materials area concerned vegetable materials, marine oils, animal fats, tall oils and saponins, processing, hydrozirconation and alkylation of fatty acid derivatives. The applications of metathesis to unsaturated fatty acids and lipids are covered in the synthesis and processing section. The product and application section deals mainly with surfactants, tall oil, steel rolling emulsions and lubricants. A short section discussing measuring methods for oleochemicals as wetting agents and the monitoring of surface layers by fluorescence is also included. While focusing primarily on areas of interest to the Scandinavian countries, the topics covered are of interest to the industry worldwide, and should be of value to persons interested in all aspects of oleochemicals.

**Chemistry of Natural Products**, edited by Wang Yu, Science Press, Beijing, China (Gordon and Breach Science Publishers, One Park Ave., New York, NY 10016, 1982, 336 pp., \$77). This volume represents published presentations from the Sino-American symposium on chemistry of natural products. Papers deal primarily with natural product structure elucidation, synthesis and biosynthetic pathways. Presentations were made by scientists from both the U.S.A. and China. Although the symposium was held in 1980 and the material may be somewhat dated, much of it is of interest and still pertinent. It is especially interesting to read of the research being done by colleagues in China since in many cases the published work is not readily accessible. As indicated, the book is primarily devoted to the organic chemistry of natural products and should be of interest to those chemists working in this area, as well as to the general organic chemist as an indication of the wide applicability of organic chemistry in some of its most sophisticated forms.

**Edible Oils and Fats: Developments since 1978**, edited by S. Torrey (Noyes Data Corp., Mill Road at Grand Avenue, Park Ridge, NJ 07656, 1983, 402 pp., \$44).

This book covers the developments in the patent literature from June 1978 to April 1982 and is intended to serve as a guide to the patent literature. It contains a very detailed combined table of contents and subject index. Contents are as follows: Extraction and fractionation processes, Purification processes, Modifying properties of fats and oils, Margarines and spreads, Cooking and salad oils, Confectioner's fat, Dairy products and dairy product substitutes, Salad dressings and pan release agents, Meat: its analogs and animal feeds, Emulsifiers for fat-containing food products and Additional fat-containing food products. In addition, there is a company index as it appears in the patent, an inventor index and an index of the U.S. patent numbers. This is a potentially very useful book at a reasonable price. It will be useful to those persons in research and development involved in devising, developing and modifying

products and processes. Such a publication is also useful in that it allows a simple access to the recent patent literature in a rather large area such as the food fats and oils.

**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).

This volume is comprised of a description of information appearing in U.S. Patents from January 1979 to July 1982. These deal with food additives used for preserving or processing foods. The book uses a combined format subject index and table of contents which is quite detailed. Chapter headings which are further detailed by subjects treated are as follows: Stabilizers, Microbial stabilizers, Vegetable gums, Emulsifiers, Modified starch and cellulose, Protein additives, Protein substitutes, Acid and salts and other food additives. In addition, a separate company, inventor and U.S. Patent number index is included. This book is useful since it provides information not readily available in the scientific literature, and provides a simple access and overview of research and development in the food additives field. The information contained in the volume will be of interest to those persons involved in the development of new and improved food products.

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## New Publications

**Guide to the Chemical Industry: Technology, R&D, Marketing and Employment**, by William S. Emerson, Wiley-Interscience, John Wiley & Sons Inc., 605 Third Ave., New York, NY 10158, 1983, \$35, 330 pp.

**Fibre in Human and Animal Nutrition**, The Royal Society of New Zealand, Bulletin 20, edited by G. Wallace and L. Bell, The Royal Society of New Zealand, Private Bag, Wellington, New Zealand, 1983, New Zealand \$35 plus \$2.40 shipping (approximately U.S. \$25), 249 pp. Proceedings of Dietary Fibre in Human and Animal Nutrition Symposium, Massey University, Palmerston North, New Zealand, May 1982.

**Gas Chromatography Troubleshooting Guide**, 32 pages, free from Supelco Inc., Supelco Park, Bellefonte, PA 16823.

**Proceedings of the Third International Congress on the Biological Value of Olive Oil**, published by the Subtropical Plants and Olive Trees Institute of Chania, Crete, Greece, and the International Olive Oil Council, Juan Bravo 10, 2<sup>o</sup>-3<sup>o</sup>, Madrid 6, Spain, 688 pp. Also recently published by the IOOC are: **Summary of the 3rd International Congress, The Biological and Medical Aspects of Olive Oil**, and **The International Olive Oil Agreement**. For information on how to obtain copies, write to the IOOC office in Madrid.

These books are not available from AOCS. If you are interested in buying a publication listed, please write directly to the publisher.