

Book review

Cosmetic and Drug Preservation, Principles and Practice, edited by Jon J. Kabara (Marcel Dekker Inc., 270 Madison Ave., New York, NY 10016, 1984, 784 pp., \$99.75 US and Canada, \$119.50 elsewhere).

Everyone involved with the preservation of drugs and cosmetics should own a copy of this reference text, the first volume in a three-part series on cosmetic science and technology. Eric Jungermann is the series editor. Preservation of drugs, cosmetics and foods has grown more complex in the past decade. Sophisticated raw materials—waxes, oils and surfactants—have replaced simpler ones in formulations. Natural ingredient popularity and new packaging materials have added to the difficulty of adequately preserving a product. Additionally, safety and efficacy concerns, consumer activity and regulatory pressures have influenced product preservation. New preservative systems have appeared to meet these challenges. Product information on them has been promoted by manufacturers and published by scientists in numerous journals. However, such information has been scattered. Now, with the publication of Kabara's *Cosmetic and Drug Preservation*, a modern comprehensive reference text has become available.

This volume examines the many facets of the preservative field, providing both theory and practical application. As such, it can be read and valued by individuals with varying degrees of preservative expertise—formulators, microbiologists and regulatory personnel, to name a few. The volume begins with background information on cosmetic preservation, microemulsions and the structure of microorganisms. Eleven chapters deal with popular commercial preservatives, their chemistry and uses. Five chapters explore other chemicals as preservative systems. These chemicals include fragrances, fatty acids and esters, emulsifiers and chelating agents. Sterilant gases and radiation techniques are described.

Preservative evaluation programs, challenge testing and toxicology procedures currently used are presented. Regulatory issues are addressed.

Cosmetic scientists will be familiar with the names of the chapter authors, as chapters are written by well-known individuals authoritative in their subject areas. All chapters are well written, with excellent footnote references provided for those who wish to explore further. Two large practical appendixes are provided. Appendix A provides microbiological methods for cosmetics. Details include equipment, media and sampling techniques. Appendix B lists all the antimicrobial preservatives currently used by the cosmetic industry. Information includes chemical name, structure, solubility, toxicity, use levels and much more. This volume should be considered an important reference text in the preservative field. This reviewer looks forward to the next two volumes in the *Cosmetic Science and Technology Series*.

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Kilian, A. Weiss and W. Wilke, Springer-Verlag New York Inc., 175 Fifth Ave., New York, NY 10010, 1985, 190 pp., \$60.

From Marcel Dekker, Inc., 270 Madison Avenue, New York, NY 10016:

The Science of Hair Care (Dermatology Series, Vol. 7), edited by Charles Zviak, 1986, 624 pp., \$99.75 (US and Canada), \$119.50 (other countries).

Cosmetic Analysis: Selective Methods and Techniques (Cosmetic Science and Technology Series, Vol. 4), edited by P. Bore, 1985, 552 pp., \$85 (US and Canada), \$102 (other countries).

The AIChE Pocket Handbook, edited by Thomas R. Hanley, American Institute of Chemical Engineers, 345 E. 47th St., New York, NY 10017, 50 pp., 1985, \$5 AIChE members, \$10 nonmembers.

Palm Oil Developments, Palm Oil Research Institute of Malaysia, PO Box 10620, Kuala Lumpur, 18 pp., 1985.

From Food and Nutrition Press Inc., 155 Post Rd. E., Suite 6, PO Box 71, Westport, CT 06881:

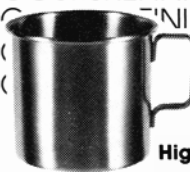
Role of Chemistry in the Quality of Processed Foods, edited by Owen R. Fennema, Wei-Hsien Chang and Cheng-yi Lii, 1986, 336 pp., \$60.00.

New Directions for Product Testing and Sensory Analysis of Foods, by Howard R. Moskowitz, 1985, 371 pp., \$60.00.

New books

Progress in Colloid & Polymer Science: Frontiers in Polymer Science, Vol. 71, edited by H.-G.

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