

Publications

Book review

Polymers: An Encyclopedic Sourcebook of Engineering Properties, edited by Jacqueline I. Kroschwitz (John Wiley & Sons, 605 Third Ave., New York, NY 10158, 1987, 665 pp., \$64.95).

Polymers contains related articles from the second edition of the 19-volume **Encyclopedia of Polymer Science and Engineering** (scheduled to be completed in 1989). The volume is designed to provide specific audiences with articles grouped around the central theme of the engineering properties of polymers and composites. All articles are by industrial or academic experts in their fields.

The book contains 18 main entries concerning the materials handling and engineering aspects of polymer science, including abrasion and wear, chemically resistant polymers, composites, dynamic mechanical properties, fatigue, impact resistance and liquid crystalline polymers. The contents include coverage of nearly every aspect of polymeric engineering materials. Detailed information is provided on methods of manufacture, properties and uses. The volume is well-indexed and cross-referenced. The book should be an important research reference for chemists and engineers.

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New books

Modern Cereal Science and Technology, by Y. Pomeranz, VHC Publishers Inc., 220 E. 23rd St., Suite 909, New York, NY 10010, 1987, 486 pp., \$89.95.

Functional Monomers and Polymers: Procedures, Synthesis, Applications, edited by Kiichi Takemoto, Yoshiaki Inaki and Raphael M. Ottenbrite, Marcel Dekker Inc., 270 Madison Ave., New York, NY 10016, 1987, 560 pp., \$125.

Food Toxicology, Part A: Principles and Concepts; Part B: Contaminants and Additives (Food Science and Technology Series/26), by José M. Concon, Marcel Dekker Inc., 270 Madison Ave., New York, NY 10016, 1987, 1,440 pp., \$250 US and Canada, \$300 elsewhere. Two volumes sold only as a set.

Developments in Food Proteins-5 (Developments Series), edited by B.J.F. Hudson, Elsevier Applied Science Publishers Ltd., Crown House, Linton Road, Barking, Essex, IG11 8JU, England, 1987, 341 pp., \$86.50. Also available from Elsevier Science Publishing Co. Inc., 52 Vanderbilt Ave., New York, NY 10017.

Chromatographic Chiral Separations (Chromatographic Science Series/40), edited by Morris Zief and Laura J. Crane, Marcel Dekker Inc., 270 Madison Ave., New York, NY 10016, 1987, 432 pp., \$99.75 US and Canada, \$119.50 elsewhere.

Recent Advances in Chemistry and

Technology Fats and Oils, edited by R.J. Hamilton and A. Bhati, Elsevier Applied Science Publishers Ltd., Crown House, Linton Road, Barking, Essex, IG11 8JU, England, 1987, 188 pp., \$54. Also available from Elsevier Science Publishing Co., 52 Vanderbilt Ave., New York, NY 10017.

CRC Handbook of Chemistry and Physics, 1st student edition, edited by Robert C. Weast, CRC Press Inc., 2000 Corporate Blvd. N.W., Boca Raton, FL 33431, 1988, 1,768 pp., \$29.95.

Copies of the 1987/88 Edition, **National Institute of Oilseed Products, Trading Rules**, are available from NIOP's Administrative and Conference Office, 2600 Garden Rd., #208, Monterey, CA 93940. The price is \$30, plus shipping and handling.

Protecting Engineering Ideas & Inventions, by Ramon Foltz and Thomas Penn, Penn Institute Inc., PO Box 41016, Cleveland, OH 44141, 1988, 208 pp., \$39 plus \$3 postage.

Near-Infrared Technology in the Agricultural and Food Industries, edited by Phil Williams and Karl Norris, American Association of Cereal Chemists, 3340 Pilot Knob Rd., St. Paul, MN 55121, 1987, 330 pp., \$169 in the US, \$175.90 elsewhere.

Recent Developments in Chemical Process and Plant Design, edited by Y.A. Liu, Henry A. McGee Jr. and W. Robert Epperly, John Wiley & Sons Inc., 605 Third Ave., New York, NY 10158, 509 pp., \$75.

Flavor Chemistry of Fats and Oils

\$35 Members

\$55 Nonmembers

For flavor chemists and food technologists, this new AOCS monograph provides the latest information in a field of increasing interest. Modern analytical methods are permitting researchers to determine the mechanisms involved in flavor chemistry and to pinpoint constituents involved. Fourteen chapters take you through the chemistry of oxidation and autoxidation, antioxidants to sensory and instrumental methods for measuring flavor, as well as the isolation, separation and characterization of flavor compounds in lipids.

Edited by David B. Min and Thomas H. Smouse
