fication by Surfactants; 7, Foaming and Antifoaming by Aqueous Solutions of Surfactants; 8, Emulsification by Surfactants; 9, Dispersion and Aggregation of Solids in Liquid Media by Surfactants; and 10, Detergency and Its Modification by Surfactants.

Throughout the book the author has attempted to give various possible explanations to how and why surfactants function in interfacial phenomena. Relationships of surfactant structure to its interfacial behavior are also extensively discussed. Terms are clearly defined. Special emphasis has been placed on distinguishing similar or closely related terms such as the efficiency and effectiveness of surfactants; solubilization, hydrotropy and emulsification; spreading, adhesional and immersional wetting, and lyophilic and lyophobic dispersions.

Appropriate graphical illustration are given for phenomena or concepts which are relatively difficult to comprehend. References arranged by the author are listed at the end of each chapter which supplement the contents. However, listing of the most recent literature is very limited, which probably is the only shortcoming of this book.

The book is well written and very easy to read. Typographical errors are nearly undetectable. The price is affordable to most people. It is highly recommended to every surfactant chemist as well as surface and colloid chemists.

KUO-YANN LAI
Colgate-Palmolive Company
Piscataway, NJ 08854

Lipids as a Source of Flavor, Michael K. Supran, (A.C.S. Symposium Series, American Chemical Society, Washington, D.C., 1978, 121 p., $17.50).

This book is a small monograph, published in camera ready form, and it is the product of a symposium sponsored by the flavor subdivision of the Division of Agriculture and Food Chemistry of the A.C.S. The book consists of eight chapters; The Role Lipids Play in the Positive and Negative Flavor of Food, Chemistry of Deep Fat Fried Flavor, Volatiles from Frying Fats: A Comparative Study, Generation of Aroma Compounds by Photo Oxidation of Unsaturated Fatty Esters, Instrumental Analysis of Volatiles in Food Products, Chemical Changes Involved in the Oxidation of Lipids in Foods, Flavor Problems in the Usage of Soybean Oil and Meal, and Flavors from Lipids by Microbiological Action.

The primary chapter content is review material, although in many cases a considerable amount of as yet unpublished material has been included. The index of topics appears complete. All in all, this is a nice little book to have on the shelf, if one is interested in lipid flavor and chemistry.

E.G. PERKINS
Department of Food Science
University of Illinois
Urbana, IL 61801 ●

New Publications

Regional Guide to Food Testing Laboratories and Consultants, Institute of Food Technologists, 44 p., 1978, $10, postpaid. A directory describing capability and areas of expertise of approximately 450 food testing labs in the U.S. and elsewhere; order from: IFT Regional Guide, Lockbox 94332, Chicago, IL 60690 USA. ●

Colfax completes refinery expansion

Colfax, Inc., of Pawtucket, RI, has completed work on its expansion into refinery work that began in 1965 and is considering entry into the retail market, initially through private label shortening, margarines, and vegetable oils.

Colfax began in 1932 as a packager of refined fats and oils, obtaining refined products from contractors. Since 1965, Colfax has installed 10,000 and 30,000 pounds per hour edible oil refinery units, a vacuum bleaching system, a semicontinuous hydrogenation system and packaging line. The refinery units utilize De Laval centrifuges while Sullivan Systems, a Subsidiary of the De Laval Separator Co., has provided a loss-control monitoring system, vacuum bleaching engineering, hydrogenation unit, and a deodorization unit using Sullivan's closed loop baromer barometric system. Packaging lines were from Chemetron Corporation and now permit Colfax to ship products in rail tank cars, 55-gallon drums, 50-pound cubes and 5½- and 3-pound cans.

Colfax also has raised its tank farm storage capacity to 14 million pounds from six million pounds in 1965. ●