

# Publications

## Book Reviews

**Surfactants in Cosmetics (Surfactant Science Series, Vol. 16)**, edited by Martin M. Rieger (Marcel Dekker Inc., 270 Madison Ave., New York, NY 10016, 1985, 488 pp., \$89 US and Canada, \$106.50 elsewhere).

While there are a number of good books on surfactants, detergents and emulsifiers, the editor should be congratulated for bringing together experts on the use of surfactants in cosmetics. The format of the book makes it easy to read, the figures are clear and the index is adequate. The book's 14 chapters cover a range of surfactant use in such areas as shampoos, oral hygiene products, skin cleaners and aerosols. General areas on surfactants applied in o/w and w/o emulsions are covered.

The chapter by D. E. Deem on the analysis of surfactants in cosmetic preparation is of particular value to cosmetic scientists. The biochemical and toxicological aspects of surfactants on epidermal tissue also are discussed (E. J. Singer and E. P. Pitty). The chapter by K. H. Wallhäusser is an excellent example of problems and solutions encountered in the use of surfactants in the cosmetic industry. M. Pader highlights the use of surfactants in oral hygiene products, particularly because of their positive value in oral hygiene. He suggests that their incorporation into such products may be more important than simple cleansing action.

One of the more useful features of the book is the index to surfactant structure and CTFA nomenclature. This chapter by the editor was found to be a convenient source of information.

One criticism of the book is the lack of references after 1980. The publisher should make a greater effort to speed the publication of the series books in order for them to be more current.

This book should prove useful to the cosmetic scientist as well as acting as a textbook for graduate-level courses in industrial pharmacy and cosmetic formulations.

Jon Kabara  
Michigan State University  
East Lansing, MI 48824

**Mass Spectrometry, Vol. 7**, edited by R.A.W. Johnstone (Heyden & Son Publishers, 247 S. 41st St., Philadelphia, PA 19104, 1985, 440 pp., \$92).

This volume, part of a continuing series compiled under the sponsorship of the Royal Society of Chemistry, reviews the literature published from July 1980 to June 1982. Short summary sentences on topical areas followed by the reference citation is the format used to convey information. The primary use is to act as a resource for access to the literature. Chapters are devoted to: Ionization processes and ion dynamics (420 references); Structures and dynamics of gas phase ion-theoretical approach (62 references); Ion/molecular beams chemistry (82 references); Reactions of negative ions in the gas phase (133 references); Developments and trends in instrumentation (194 references); Gas chromatography-mass spectrometry and high performance liquid chromatography-mass spectrometry (871 references); Use of mass spectrometry in pharmacokinetic and drug metabo-

lism studies (612 references); Natural products (325 references), and the final chapter to organometallic, co-ordination and inorganic compounds investigated by mass spectrometry (388 references). For the most interested in lipid mass spectrometry, some 31 citations are in this area under the natural product category. The book contains no index. However, the table of contents is in detail so that information concerning a compound can be obtained by reference to the compound section. This book is a good addition to this series.

E. G. Perkins

**Nutritional and Toxicological Aspects of Food Safety (Advances in Experimental Biology and Medicine, Vol. 177)**, edited by Mendel Friedman (Plenum Press, Plenum Publishing Corp., 233 Spring St., New York, NY 10013, 1984, 584 pp., \$79.50 US and Canada, 20% elsewhere).

The material published in this volume was primarily the result of a symposium on Food Safety—Metabolism and Nutrition, held in 1982. There are 23 contributed chapters in the volume. These deal with food toxicants, mutagens, carcinogens, safety of plant polyphenols, enzymatic browning and enzyme inhibitors. All deal with some aspect of food safety, biochemistry and nutrition. While the book contains little material dealing with lipids, its material should be of interest to those scientists involved in the formulation of food products, because food safety considerations should be of paramount concern in the development of new food products. The book contains an adequate index and is amply illustrated with figures and illustrations to explain points made in individual chapters.

E. G. Perkins

**A Guide to the HPLC Literature, Vol. 1: 1966-1979**, by H. Colin, A.M. Kristulovic, J.L. Excoffier and G. Guiochon (Wiley-Interscience, 605 Third Ave., New York, NY 10158, 1984, 943 pp., \$125).

This book is a compilation of literature references with other volumes planned to bring the area up to date. Article titles and citations have been selected from keywords. Papers included range from the theoretical to the practical, and are under typical keywords such as Food and Food additives, peptides, steroids, pharmaceuticals and vitamins. The section dealing with lipids details some 61 references up to 1979. Most research libraries in companies or other institutions have available to them the capability of computerized literature searching from any one of the several data bases currently available. Several of these data bases are accessible from other countries. The value of this compilation is therefore limited unless there is no other access to the literature; for those persons this work would be beneficial.

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

## Publications

### New Publications

From Heyden & Son Inc., 247 S. 41st St., Philadelphia, PA 19104:

**Mass Spectrometry, Vol. 7**, edited by R.A.W. Johnstone, Royal Society of Chemistry, 1985, 440 pp., \$92.

**Macromolecular Chemistry, Vol. 3**, edited by A.D. Jenkins and J.F. Kennedy, Royal Society of Chemistry, 1985, 472 pp., \$175.

**Recent Advances in the Plant Sciences: Applications to Agriculture and Agricultural Products**, Congressional Research Service, Superintendent of Documents, Department 36-MQ, Washington, DC 20402, 1985, 131 pp., \$4.

**Import Practice: Customs and International Trade Law**, by David Serko, Practising Law Institute, 810 Seventh Ave., New York, NY 10019, 1985, 452 pp., \$50.

**Surface Coatings, Vol. 2: Paints and Their Applications**, Oil and Colour Chemists' Association, Australia, Chapman and Hall, Methuen Inc., 29 W. 35th St., New York, NY 10001, 1985, 899 pp., \$65.

**Advances in Cereal Science and Technology, Vol. VII**, edited by Y. Pomeranz, American Association of Cereal Chemists Inc., 3340 Pilot Knob Rd., St. Paul, MN 55121, 1985, 359 pp., \$49 AACC members, \$60 non-members.

**Principles of Quality Assurance of Chemical Measurements**, National Bureau of Standards, National Technical Information Service, Springfield, VA 22161, 1985, \$11.50. Publication Number PB #85-177947/AS.

**Mycotoxins: A Canadian Perspective**, Canada's National Research Council, Publication No. NRCC 22848, Publications, NRCC/CNRC Ottawa, Ontario, Canada K1A 0R6, \$8.

**Sharing Research Data**, Committee on National Statistics, National Academy Press, National Academy of Science, 2101 Constitution Ave. NW, Washington, DC 20418, 1985, 240 pp., \$17.50.

**Bailey's Industrial Oil and Fat Products, Vol. 3**, edited by Thomas H. Applewhite, John Wiley & Sons Inc., 605 Third Ave., New York, NY 10158, 1985, 448 pp., \$55.

### PORIM symposium proceedings

Proceedings of a Symposium on Cocoa Butter and Replacer Fats held earlier this year in Kuala Lumpur will be available through the Palm Oil Research Institute of Malaysia (PORIM).

Topics for symposium papers were: Present and Future Prospects for the Cocoa Bean Processing Industry in Malaysia; Production and Marketing of Cocoa Bean Products and Cocoa Butter Replacer Fats from Malaysia; Chemical Composition and Physical Properties of Cocoa Butter and Replacer Fats; Evaluation of Cocoa Butter and Replacer Fats; Industrial Application of Cocoa Butter and Replacer Fats; Malaysian Cocoa Butter, and Formulation of Cocoa Butter Extender from Palm Oil Mid-Fraction and SOS-type Fats.

For further information, please contact: Ooi Cheng Keat, secretary, Oils and Fats Section, Malaysian Institute of Chemistry, c/o C&T Div., PORIM, PO Box 10620, Kuala Lumpur, Malaysia.

### Soy Oil Handbook reprinted

The American Oil Chemists' Society has sold out the second printing of its Monograph No. 7, *Handbook of Soy Oil Processing and Utilization*. A third printing has been ordered, but rising printing costs will mean copies of the third printing will sell at \$20 a copy, an increase of \$8. Persons whose orders were being processed when the supply was sold out will be sold books at the old price; orders received later will be filled at the \$20 price.

## New Products

### SAFETY COATING

American Abrasive Metals' chemical-resistant EPOXO is a non-slip safety coating to prevent falls caused by hazardous surfaces. EPOXO, which meets OSHA requirements, is designed to withstand grease, oil, water and most chemicals and can be used indoors and out, in laboratories, around vats and tubs and on stairs and ramps. It is available in one- and five-gallon kits. Contact: American Abrasive Metals Co., 460 Coit St., Irvington, NJ 07111.

### TREND RECORDER

A pH/conductivity trend recorder is available from the Cedar Grove Division of Beckman Industrial Corp. Designed primarily to accept signals from pH and conductivity transmitters, the Model RTB trend recorder can accept either 0-5 VDC or 4-20

maDC signals. The recorder, with a 2 5/16-inch chart width, features inkless recording and a take-up spool with a panel-mounted advance thumbwheel. Contact: Cedar Grove Division, Beckman Industrial Corp., 89 Commerce Rd., Cedar Grove, NJ 07009.



### CHEMICAL DISPENSER

Bel-Art's safety chemical dispenser is bench mounted to allow one hand tilting for pouring acids, caustics and solvents. Models holding two 2.5 or

4 liter bottles are available. The dispenser frame is made of welded steel coated with polyphenylene sulfide. Contact: Bel-Art Products, Pequannock, NJ 07440.

### COMPOSITION ANALYZER

Trebor Industries' composition analyzer is designed to measure protein, oil, moisture, fiber, sugar, starch and other organic constituents without grinding, heating or other sample preparation. The Trebor-99 analyzer uses the light transmittance technique to provide direct constituent measurement based on changes in the infrared spectra of light as it passes through the sample. The instrument gives digital read-outs. A built-in microcomputer allows calibration retention of six products, each with three constituents. Contact: Trebor Industries Inc., PO Box 2159, Gaithersburg, MD 20879.