

Inc., 6277 Sea Harbor Dr., Orlando, FL 32821, 1986, paperback, 170 pp., \$24.95).

It is not unusual for highly respected scientists in retirement to allow their more fanciful and controversial thoughts to be put into print. However, it is unusual for a scientist with a reputation for methodological rigor to do this at the height of his scientific respectability.

Perhaps it is not a bad thing that we get Bill Lands' gut feelings about n-3 fatty acids and human health while he is still an active researcher in the field. He does us a favor by bringing together a lot of information about marine and plant sources of n-3 fatty acids, fish oil technology, the impact of n-3 fatty acids on eicosanoid synthesis and possible effects on health. As another active researcher in the n-3 fatty acid field, I cannot share Lands' enthusiasm for the possible favorable effect of n-3 fatty acids in prevention of many disease states, but that, too, is a personal view; I lack evidence to the contrary.

Lands' approach is to present his personal views and follow them, in many chapters, with a technical section in which he presents some key studies and citations. While these technical sections are not exhaustive, they appear fair. By judicious use of frequent notes of caution and use of the rhetorical question, Lands avoids the label of food faddist.

The intended audience for the book is unclear. It is a little too technical for the nonscientist and lacks depth for the specialist. This leaves it open to the self-taught nutrition experts, to retrieve from the book what they need to promote n-3 concentrates. The book will be of interest to many who can handle the science. Currently, there are many lay reports on the possible efficacy of fish oils in heart disease prevention, rheumatoid arthritis and other disorders. Lands' book elaborates on the background for these reports. Overall, it is a provocative document worth reading.

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Sterols and Bile Acids, New Comprehensive Biochemistry, Vol. 12, edited by H. Danielsson and J. Sjoval (Elsevier Science Publishing Co. Inc., 52 Vanderbilt Ave., New York, NY 10017, 1985, 447 pp., \$70).

This volume contains eight chapters on sterols and six on bile acids. Included are "Biosynthesis of Cholesterol," by Rilling and Chayet; "Control Mechanisms in Sterol Uptake and Biosynthesis," by Gill, Kennelly and Rodwell; "Participation of Sterol Carrier Protein in Cholesterol Biosynthesis, Utilization and Intracellular Transfer," by Scallen and Vahouny; "Biosynthesis, Function and Metabolism of Cholesterol Esters," by Jones and Glomset; "Cholesterol Absorption and Metabolism by the Intestinal Epithelium," by Stange and Dietrich; "Cholesterol and Membrane Structure," by Chapman, Kramers and Restall; "Biosynthesis of Plant Sterols," by Goodwin; "Structure, Biosynthesis and Functions of Sterols in Invertebrates," by Ikekawa; "Mechanisms of Bile Acid Biosynthesis in Mammalian Liver," by Bjorkhen; "Bile Alcohols and Primitive Bile Acids," by Hoshita; "Metabolism of Bile Acids in Liver and Extra Hepatic Tissues," by Elliot; "Metabolism of Bile Acids in Intestinal Microflora," by Hylemom; "Physical-Chemical Properties of Bile Acids and Their Salts," by Carey; and "Role of Bile Acids in Intestinal Lipid Digestional Absorption," by Borgstrom, Banowman and Lindstrom.

Steroid hormones are covered in a separate volume. The editors note that space considerations have resulted in certain gaps, such as compartmentation of sterols and their metabolism, and dynamics of cholesterol balance. Volume 10 in this series—*Glycolipids*, edited by Herbert Wiegand—was recently reviewed in this column. The information explosion in biochemistry continues and even multivolumeseries such as this apparently must sometimes apologize for omissions based on space limitations.

This series fills a niche between the general textbook and individual reviews of specific topics. Topics are

obviously covered in much greater detail in such a series than is possible in a general textbook, but over the life of the series may sometimes lack the currency of individual reviews. The constraints of publishing multivolume series require that particular topics be covered in specific volumes and that volumes be produced more or less sequentially, often over some lengthy period of time. Chapters in this volume routinely cite literature into 1983 and occasionally into 1984.

The presence of a series of coordinated chapters restricted to specific topics in a single volume greatly facilitates retrieval of information. Individual volumes such as this are suitable for specialized advanced graduate level courses or for personal use by those working in the area covered. The total series comprises a reference work beyond the interests or purchasing power of the individual reader. This is a high quality, well-written and well-produced series, certain volumes of which are of particular interest to lipid chemists.

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New books

Cacao Biotechnology, edited by Paul S. Dimick, Pennsylvania State University, 1986, soft cover, 154 pp., \$25. Contact P.S. Dimick, 116 Borland Laboratory, Food Science Department, Pennsylvania State University, University Park, PA 16802.

The Surface Coating & Raw Material Directory—1986, Oil & Colour Chemists' Association, Priory House, 967, Harrow Rd., Wembley HA0 2SF, United Kingdom, 1986, £30.00 plus postage.

Water-borne Coatings, by J.W. Nicholson, Oil & Colour Chemists' Association, Priory House, 967, Harrow Rd., Wembley HA0 2SF, United Kingdom, 1986, \$18.

Basic Programs for Chemical Engineers, by Dennis Wright, Van

Publications

Nostrand Reinhold Co., 115 Fifth Ave., New York, NY 10003, 1986, 340 pp., \$32.95.

The Manufacture of Soaps, Other Detergents and Glycerine, by Edgar Woollatt, John Wiley & Sons Inc., 605 Third Ave., New York, NY 10158, 1985, 473 pp., \$125.

Biotechnology in Food Processing, edited by Susan K. Harlander and Theodore P. Labuza, Noyes Publications, Mill Rd. at Grand Ave., Park Ridge, NJ 07656, 1986, 323 pp., \$48.

Jojoba: Proceedings of the Sixth International Conference on Jojoba and Its Uses, edited by Jaime Wisniak and Jacob Za-

bicky, Jojoba Growers Association, 142 Front St., Avila Beach, CA 93424, 1985, 453 pp., \$30 in the U.S., \$38 elsewhere.

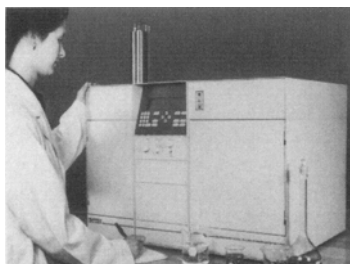
TSCA Chemical Substance Inventory: 1985 Edition, published by the Environmental Protection Agency. The five-volume set includes chemical identities for all substances reported to EPA under the Toxic Substances Control Act as manufactured, imported or processed for commercial purposes in the U.S. since 1975. Order from Superintendent of Documents, Government Printing Office, Washington, DC 20402, Stock No. 055-000-00254-1, \$161 for U.S. orders, \$201.25 for foreign sales.

Other publications

The Asia and Pacific Coconut Community in July published the third issue of its biannual publication, *CORD, Coconut Research and Development*. *CORD* is devoted to research and development activities in the coconut industry. Subscription rates per copy are \$7.50 for Asia and the Pacific, \$10 for the U.S. and Europe. Contact: Asian & Pacific Coconut Community, PO Box 343, Jakarta, Indonesia.

The Palm Oil Research Institute of Malaysia has a new publication available entitled "Beneficial Effects of Palm Oil on Arterial Thrombosis (Rat) and Atherosclerosis (Rabbit)." For a free copy, write to: Director General, PORIM, PO Box 10620, 50720 Kuala Lumpur, Malaysia.

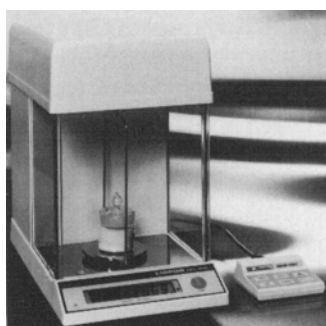
New Products



CHROMATOGRAPH

Suprex Model SFC/200A supercritical fluid chromatograph is designed to analyze triglycerides, polymers or oligomers, surfactants, hydrocarbons, pesticides, pharmaceuticals and other nonvolatile, thermally labile, hard-to-derivatize, non-UV-absorbing or complex analytes. The instrument combines high resolution and low operating temperatures with the ability to use both GC and LC detectors. Features include a specially designed syringe pump, SFC injection system, chromatographic oven with temperature control, the ability to use

capillary or packed microbore columns, and a flame ionization detector. Contact: Suprex Corp., SFC Research Center, 125 William Pitt Way, Pittsburgh, PA 15238.



ELECTRONIC BALANCES

Shimadzu offers a series of high precision electronic analytical balances with automatic features, including optional PC interfacing. Libror AEL-200, a suspended pan model, features constant power pulse width modulation, fully automatic calibration, menu-operative parameter selection, automatic zero-

point tracking and standard TTL serial input/output terminal. Capacity of the AEL-200 is 200 g in 0.1 mg units, with 0.01 mg internal resolution. Other analytical balances recently introduced include the EB-280/2800, a top-loading high performance model with two weighing ranges—0–280 g/10 g readability and 0–2800 g/100 g readability—and the EB-50K, a platform reading balance for large-capacity weighing up to 50 kg at 1 g readability. Details: Shimadzu Scientific Instruments Inc., 7102 Riverwood Dr., Columbia, MD 21046.

WATER PURIFICATION

Labconco Corp. has introduced the WaterPro systems, a line of water purification equipment. The WaterPro work station is a fully enclosed cabinet designed to deliver up to 2,160 liters per day of RO grade water and 200 liters per day of Type I water. For labs using small amounts of pure water, a bench top