

## Book reviews

**Flavor Chemistry and Technology**, edited by Henry Heath and Gary Reineccius (AVI Publishing Co. Inc., 250 Post Rd. E., PO Box 831, Westport, CT 06881, 1986, 442 pp., \$62.50)

This relatively comprehensive volume on the subject of flavor chemistry and technology can serve as a reference book and text for both undergraduate and graduate students. The book deals with the following topics: flavor and its study, biogenesis of flavor in fruits and vegetables, changes in food flavor due to processing, off-flavors in foods, flavors and flavoring materials, flavoring materials of natural origin, flavoring materials made by processing, synthetic flavoring materials, flavor potentiators, flavorists and flavor creation, flavor production, applications of flavorings in food processing, flavors and the law and quality control. Each chapter has a reference list at its conclusion that provides further entry to the literature. Chapters are well illustrated, and an adequate index is provided. This would be a good companion book for persons involved in product development where a knowledge of flavor technology is desirable.

E.G. Perkins

**Rodd's Chemistry of Carbon Compounds, Supplements to the Second Edition, Volume IV Heterocyclic Compounds: Part B, Five-membered Mono-Heterocyclic Compounds: Alkaloids, Dyes, Pigments; Part C, Five-membered**

**Heterocyclic Compounds with Two Hetero Atoms in the Ring from Groups V and VI of the Periodic Table; Part D, Five-membered Compounds with More Than Two Hetero Atoms in the Ring**, edited by M.F. Ansell (Elsevier Press, 52 Vanderbilt Ave., New York, NY 10017, Part B, 1985, 318 pp., \$98.25; Part C, 1986, 592 pp., \$232; Part D, 1986, 273 pp., \$116).

The three volumes cited above are from the new edition of the well-known *Rodd's Chemistry of Carbon Compounds* series of monographs. These books treat the chemical reactions of the various organic classes with great detail. The wealth of detail and the numerous literature citations will be invaluable to those seeking further information concerning the heterocyclic compounds of the types listed in the titles of each volume. The systematic treatment of the individual compounds and the detailed indexing allow relatively easy access to the diverse material discussed in these volumes.

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## New books

**Methods in Enzymology, Vol. 128, Plasma Lipoproteins, Part A: Preparation, Structure and Molecular Biology**, edited by Jere P. Segrest and John J. Albers, Academic Press, 6277 Sea Harbor Dr., Orlando, FL 32887, 1986, 992 pp., \$89.50.

**Biomass Conversion Technology, Principles and Practice, Symposium on Biomass Conversion Technology 1984**, edited by M. Moo-Young, Pergamon Press Inc., Maxwell House, Fairview Park, Elmsford, NY 10523, 1986, 224 pp., \$45.

**Applications Software Survey for Personal Computers 1985-1986**, Chemical Education Projects Committee, American Institute of Chemical Engineers, 345 E. 47 St., New York, NY 10017, 1986, descriptions of 290 programs in 23 categories, \$32 AICChE members, \$64 all others.

**Treatment of Wastewaters from Food Oil Processing Plants in Municipal Facilities**, Institute of Shortening and Edible Oils Inc., 1750 New York Ave. NW, Washington, DC 20006, 1985, 18 pp., free.

**Traité D'Entomologie Oleicole (Treatise on the Entomology of Olive Oil)**, edited by Y. Arambourg, Conseil Oleicole International (International Olive Oil Council), c/o Juan Bravo, 10-2, Madrid 6, Spain, 1986, 360 pp., in French, 3,000 pesetas for orders from Spain, US \$25 for all other orders.

## New name

The journal *Fette Seifen Anstrichmittel* of West Germany has been renamed *Fett Wissenschaft Technologie* (Lipid Research Technology). The new name is to appear with the January 1987 issue.

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