

ASSELINÉAU: **Les Lipides bactériens. Isolement, Composition, Propriétés. (Bacterial Lipids. Isolation, Composition, Properties)**. Hermann, Paris, 1962. Actualités scientifiques et Industrielles no. 1297. 368 pp., 5 fig., 62 tables, 331 formules, 36 NF.

WRITTEN by a scientist who has contributed much to our knowledge of bacterial lipids, this book is a compendium of all the available information on that category of natural substances as found in bacteria.

The author considers as lipids all compounds containing in their molecule an aliphatic chain of at least ten carbon atoms, irrespective of whatever chemical function it may bear. Sterols are also included and occasional reference is made to lipophilic pigments (carotenoids and quinones).

The book is divided into five parts. The first one, Methods, describes: production of micro-organisms, extraction, fractionation, analysis, degradation and synthesis of lipids, use of isotopes. Part two deals with well defined, simple, specific constituents of bacterial lipids and the third one, with lipidic groups found in bacterial lipids. The fourth part describes the composition of lipids from individual bacterial species and the fifth one discusses the biological properties of bacterial lipids.

The bibliography cites 1126 references. Well-prepared subject index and index of authors make the finding of any desired information easy.

This book appears as the up-to-date indispensable well-documented reference for any one interested either in lipids in general or in bacterial chemistry.

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