

The study of food colloids is concerned with structural and dynamic aspects of multi-phase food systems-dispersions, emulsions, foams and gels viewed from a physical chemistry perspective. Relating the chemical and particulate components to physical properties of a multi-phase food system has direct industrial applications in final product production. This text seeks to relate structural stability and rheological properties to the interactions between the individual components.

The text is composed of a series of seminars from the international conference on '*Food Colloids*' held at Ystad, Sweden, 24-26th April 1996. The coverage is very thorough, consisting of a combination of review articles and descriptions of the latest findings in the field. Six main topics are covered under the chapter headings sensory perception, association and adsorption of emulsifiers, aggregation phenomena, interactions at interfaces, control of gelation, and the making of emulsions and foams. Each chapter contains up to eight different lectures giving a good overall picture of the type of work which is being carried out in these fields. The lectures themselves contain clear diagrammatic representations which are fully referenced. Data and techniques presented are 'state-of-the-art' with model systems related directly to real food products.

An extremely useful text for graduates and researchers working in the area of food science providing an up to date view of food colloids and their uses. A very worthwhile read.

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**Thermal Analysis of Polymers - Rapra Review Report 95.** M.P. Sepe (ed.), Rapra Technology, Shawbury, UK, 1997, 119 pp., price £70.00, ISBN 1-85957-107-7

The generic term 'thermal analysis' covers a range of analytical techniques capable of providing information relating to changes in the structure and properties of a material as a function of temperature. These techniques, which are complementary in the information they provide, are normally applied to polymeric materials where structural changes directly affect physical properties. It has been the development of the polymer industry, where materials are designed and produced with defined properties for specific applications, that has driven the need for analytical techniques capable of measuring parameters unique to polymeric materials - the thermal analysis methods.

'*Thermal Analysis of Polymers*', number 95 in the series of Rapra Review Reports which are written as expert overviews covering the science and technology of rubber and plastics, follows the established format of being compiled by a recognised expert in the field.

The book is divided into two main sections which are approximately equivalent in size. The initial section is the overview of the techniques covered and contains brief introductions and summaries of the information which can be obtained by the individual techniques which make up "thermal analysis". Included in this section are differential scanning calorimetry, differential photocalorimetry, thermogravimetric analysis, thermomechanical analysis, dynamic mechanical analysis, dielectric analysis, thermally stimulated current/relaxation map analysis and thermal conductivity analysis. These introductions to the techniques are both readable and informative and very valuable for somebody relatively new to the techniques. The second section contains the references obtained from the Rapra Abstracts Database. Here the entries are numbered and consist of the journal, title, authors, abstract, and copy request order number. Again there is sufficient information to allow identification of those papers containing the required additional information. The book concludes with an excellent subject reference.

Although this is only a small book it is packed with valuable information and enables the reader to easily identify and source additional information be it relating to synthetic polymer analysis or to natural polymers including for example starch blends, cellulosic ester and wood-based materials. It is recommended reading for those new to the techniques of thermal analysis and also as a reference work for recent publications in the area.

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**Biochemistry**, 2nd edition and **Solutions Manual**. D. Voet and J. G. Voet, John Wiley & Sons, New York, USA, 1995, 1360 pp. Price £27.50, ISBN 0-471-58651-X. **Solutions Manual**, 214 pp. Price £32.50, ISBN 0-471-05861-0.

Biochemistry is one of the scientific disciplines which have undergone exceptionally rapid growth during the present decade and therefore it is essential that student textbooks are available which are continually revised to contain the most recent advances.

This book '*Biochemistry*' is the second edition of what for many students of the subject has become the standard textbook. It follows the same successful format of discrete but interrelated chapters with each one having a chapter summary, reference list and problems for progress assessment. The detailed answers to all of the end of chapter problems are contained in the accompanying *Solutions Manual*. There is also an associated CD-ROM which contains most of the text illustrations which can be used to prepare slides or transparencies and a disk which