

With the aid of more than 220 helpful tables, illustrations, drawings and equations, *Liquid Chromatography Analysis* is a valuable resource for analytical work in a wide range of disciplines and research areas, particularly to advanced level undergraduates and postgraduate students in these exciting disciplines. The information presented by various authors from different backgrounds and expertise can help the reader to choose the best chromatographic method for optimal results.

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**Food Trades Directory of the UK & Europe 1996.** Newman Books, London, 1996, 2 Vols, Vol. 1 (UK) xiv + 1074 pp., Vol. 2 (Europe) xiv + 865 pp., Price £140.00, ISBN 0-7079-6971-9.

Food is an essential resource for the entire population and thus information regarding its availability, in terms of whole food and ingredient producers and suppliers is of paramount interest to many areas of the food industry sector. Increasing consumer interest and awareness of better diets has resulted in a general improvement in many areas of food commodities and has led to the production of an abundance of so-called 'functional foods' which are reputed to have direct beneficial health effects. Recent food scares, such as BSE in beef and the cases of *E. coli* poisoning in Scotland have highlighted the necessity of stringent legislation to ensure good safe food practices.

These volumes comprise the 25th, and most complete and comprehensive, edition of the '*Food Trades Directory*'. The first volume of the directory covers the UK, whilst the second, and noticeably smaller, volume deals with the rest of continental Europe. Volume 1 is essentially divided into two sections, the first of which provides detailed information on UK food suppliers, outlets, services, and British food authorities. Food supplier information is well presented and generally provides the reader with addresses, telephone and fax numbers, the names of various members of staff, and information on annual turnover and number of employees, where available. Some information on the range of products produced/supplied is also provided.

Information on food outlets is presented alphabetically within the abundance of subsections, e.g. breweries, department stores, wholesalers, etc., and generally provides addresses, telephone numbers, and the names of various staff members. The food services section covers companies who have expertise in the storage, handling and distribution of food, and in automatic vending, whilst the food authorities section lists regulatory authorities with interests in meat, poultry and fish, eggs, dairy produce and other agricultural produce.

The second section of volume 1 is the food industry

directory, which tackles plant equipment and packaging machinery, hygiene, and packaging materials. This section is of particular use to those in the food industry factory construction business, since alphabetical lists of companies are provided, with addresses and telephone numbers, as well as an alphabetical list of applications/machinery and the companies that can provide equipment for such end-uses. Similar subcategorisation and information is provided in the packaging materials section, where you can, for example, locate manufacturers of laminated soup packets.

The second volume supplies similar information as the first, but for suppliers and industry in the rest of continental Europe. The food suppliers section is subdivided into respective countries with alphabetical listings within each country section. A small section is also devoted to other countries, outside of Europe, and provides some general information and contacts within their respective food industries. Likewise, the food industry directory within volume 2 is subdivided into sections for each country.

The directory is also provided on floppy disk (3½"), to be run on an IBM compatible PC using DOS 3.3 or higher. The idea behind this addition is that the user thus has the ability to define and extract targeted mailing and marketing information from the wealth of information contained within the directory. This comes with an easy to follow user manual and is a valuable addition to the hard copy version of the directory. Overall, these volumes are an invaluable aid to individuals with interests in the food sector, and provide an opportunity for buyers to assess whole food and ingredient producers and suppliers throughout the UK and the rest of Europe.

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**Chitin Enzymology, Vol. 2, 1996.** Edited by Riccardo A. A. Muzzarelli, Atec Edizioni, Grottammare, 1996, xvi + 620 pp., ISBN 88-86889-00-3.

Chitin is the second most abundant polysaccharide, after cellulose, in the world. It plays principal structural roles in many invertebrates, especially arthropods, in many protozoa, and in all fungi. Chemically, it is a (1 → 4)-linked homopolymer of 2-acetamido-2-deoxy-β-D-glucopyranose (*N*-acetyl-D-glucosamine). Now chitin is becoming more and more interesting and important in industrial and academic research. Research in this field is accelerating with the emphasis being focused on the chitin-related enzymes. Degradation of chitin to its monomer is performed by a chitinolytic system consisting of two hydrolases, chitinase and *N*-acetyl-β-D-glucosaminidase, that act consecutively. The former hydrolyses the polymers of *N*-acetyl-