

## Book reviews

***Wheat: Chemistry and Utilization*, by H. J. Cornell and A. W. Hoveling, Technomic Publishing Co. Inc., 1998, 426 pp., ca. \$99.95, ISBN 1-56676-348-7**

Almost ten years have elapsed since the publication of the major AACC monograph *Wheat: Chemistry and Technology*. Wheat maintains its position as one of the world's most important grains: the unique properties of its products can be utilised, especially in foods, and it is a natural product from which a wide range of useful by-products can be made. Considering the significant research advances in the decade since the AACC publication, increased knowledge of wheat's composition and utilisation, and the current increased interest in new uses for plant products, there was a need for a comprehensive, up-to-date review of wheat chemistry, its processing, and its uses.

*Wheat: Chemistry and Utilization* presents extensive new information on wheat components that will be useful in

better commercial utilisation of wheat, and the formulation of new and upgraded wheat-based food products. The book is organised into nine chapters that review knowledge of the various components of the wheat kernel, and relate this knowledge to the vast range of products that can result. The final chapter *Wheat on the World Wide Web* presents a refreshing new treatment of a resource that is, or should be used by anyone interested in wheat, its chemistry and its utilisation: the detailed listing of over 300 web sites is an invaluable compendium.

This book is a thorough, well-produced, and readable summary of advances in wheat research, which are related to practical aspects of wheat utilisation. It is highly recommended, not only as an excellent introduction to the newcomer to this field, but also as a valuable reference work for cereal chemists, food technologists and researchers in many other disciplines.

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***Wheat flour milling*, E.S. Posner, A.N. Hibbs, American Association of Cereal Chemists, Minnesota, 1997, pp. viii + 341, US\$159.00 or £101.92, ISBN 0-913250-93-7**

Wheat is the leading cereal grain produced, consumed and traded in the world today. Wheat is closely associated with human food uses. It is estimated that nearly two-thirds of the wheat produced in the world is used for food; the remaining one-third is used for feed, seed and non-food applications. The great variety of food products available from wheat require flour of select characteristics which are achieved through a proper balance of grain hardness and protein content.

The flour miller has two main aims: first, to supply the customer with the specified product quality and, second, to efficiently separate the three main parts of the wheat kernel (bran, germ and endosperm), the economic values of which are related to their purity.

"*Wheat Flour Milling*" is a practical manual which guides the reader through all stages of wheat flour milling. It provides an in-depth coverage of methods, technology, procedures and equipment. It also presents specific ways to

streamline mill operations and maximise flour quality while offering an overview of industry practices.

The 12 chapters of this book cover the quality of the raw material, laboratory milling, wheat storage, and the blending, grinding, sieving, and purification processes. In addition, mill management, process control, flour handling, air in the flour milling industry and mill maintenance are discussed. This is then followed by a glossary of flour milling terms, which is very helpful for the new comer to the field.

The practical information in this book is very useful not only to wheat millers but also to a wide range of professionals in the grain-based food industry, wheat growers, government officials and students.

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