

circumstances of the intoxication, symptoms, proposed treatment, toxic doses, but also elements of diagnosis, toxin identification, and toxic mechanisms. The book is completed with two appendices: glossary of botanical terms, and elements of phytochemistry.

Toxic Plants—Dangerous to Humans and Animals, purely bibliographical, is based on over 1300 literature references and the most recent statistics. Over four dozen botanical families organised in alphabetical order are covered. The book names over 350 plant species including 100 plant monographs and numerous illustrations. This highly educational book provides health professionals and students with a complete picture of the toxic potential of higher plants.

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Trends in Carbohydrate Chemistry, Vol. 4

P.L. Soni and V. Kumar (Eds.); Surya International Publications, Dehra Dun, 1999, 117 pages, ISBN 81-85276-75-7

The increased appreciation of the role of carbohydrates in the biological and pharmaceutical sciences has resulted in a revival of interest in carbohydrate chemistry. "Trends in Carbohydrate Chemistry. Volume 4" contains the proceedings of the XII Carbohydrate Conference, which was held in Lucknow, India. The book is a collection of selected papers, which provide information on the emerging trends in carbohydrate chemistry. The polysaccharide based hydrocolloids (gum) industry in India and the need and scope for the developments have been surveyed. Preparation and applications of carboxymethyl guaran, physico-chemical, viscosity, and rheological studies of some potential seed galactomannans, structural studies of oligosaccharides containing deoxy sugars are some of the topics discussed. The kinetics and mechanism of oxidation of reducing sugars with oxidants like manganese (III) are also reported. The isolation and biological activities of milk oligosaccharides as immunostimulant and antitumor agents are described in detail.

This compendium of research papers will be useful for research scientists, students and industry.

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Creating New Foods. The Product Developer's Guide

Mary Earle and Richard Earle; Chandos Publishing (Oxford) Ltd, 1999, xi + 190 pages, ISBN 1-902375-12-2

Product development is a major activity in the food industry. It covers not only technical research, but includes the company's internal organisation, the market and marketing, the customers and consumers, the technological ambience surrounding the company including competitors, and also the social and physical environments in which the company operates. Product development is therefore a multi-disciplinary activity that requires knowledge on science, engineering, society and consumers as well as on the technical aspects of production and products. "Creating New Foods. The Product Developer's Guide", written by two leading authorities in the field, introduces managers of product development to a systematic process which integrates the various research areas, and which identifies the activities, outcomes and decisions to be made as the project progresses. The book also incorporates ideas from other industries such as product concept engineering and product design, so that management in the food industry can consider them.

Successful product development first requires the decisions, outcomes and activities to be developed in a logical flow plan of activities and critical control points. The product development process, integrating activities, outcomes and decisions is therefore described. The book then moves on to the product development project (aims, objectives, constraints, activities, and techniques), and the integration of research areas, including a complete description of the product, processing, consumer, and market. The integration of product design and process development covering systematic design, quantitative product qualities, and product testing, is also stressed.

Throughout the text are "Think Breaks" that encourage the reader to consider the practical applications of the material, both in their own company and in the food industry in general. Each chapter contains a "Project Break", which invites the reader to solve typical problems that occur in product development projects. Published comments on food product development are also included. "Creating New Foods. The Product Developer's Guide" is therefore an interactive text and it can be

used in the food industry as well as a teaching method for product development.

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