

*Chembiotech Laboratories, The University of Birmingham
Research Park, Edgbaston,
Birmingham B15 2SQ, UK
E-mail address: jfkennedy@chemistry.bham.ac.uk*

PII: S0144-8617(00)00184-3

*Corresponding reviewer. Tel.: +44-121-414-7029; fax: +44-121-414-7030.

The Wiley Polymer Networks Group Review Series

Vol. 2; B.T. Stokke and A. Elgsaeter (Eds.); Wiley, Chichester, 1999, 500pages, ISBN 0-471-98713-1, £130.00

Developments currently taking place in the field of polymer networks give an enhanced insight into the science underlying many aspects: their formation, description, determination and application. Emerging work on synthetic polymer networks in contrast to, and in comparison with natural biological networks is a source of novel and different ideas. The research in the polymer network field is multidisciplinary and rapidly expanding: biomedical applications, for example, involve both synthetic and biological networks. In this exciting field there is a need for scientists to keep abreast of all the work at the forefront of research.

The Wiley Polymer Networks Group Review Series: Volume 2 presents articles at the leading edge of research into polymer networks. The papers included, extended for the purposes of the book, were given at the 14th Polymer Network Group Conference in Trondheim, Norway, in June 1998. Papers were orientated towards biomedical and biopolymer applications. Successive sections in the proceedings cover network formation, their characterisation, the architecture of networks and their precursors, biopolymer networks and gels, biomedical applications and polymer networks in restricted geometries. The papers are refereed: the result is a compendium of first-class authoritative information.

This book is well laid out and clearly presented and illustrated. It is highly recommended, not only for a broad range of researchers from a wide variety of disciplines, but also for anyone who is interested in the fascinating subject of polymer networks.

J.F. Kennedy*

M. Thorley

*Birmingham Carbohydrate & Protein Technology Group,
Chembiotech Laboratories, The University of Birmingham
Research Park, Edgbaston,
Birmingham B15 2SQ, UK
E-mail address: jfkennedy@chemistry.bham.ac.uk*

PII: S0144-8617(00)00185-5

*Corresponding reviewer. Tel.: +44-121-414-7029; fax: +44-121-414-7030.

Food Additives: What every manager needs to know about the law

D. Flowerdrew; Chandos Publishing, Oxford, 1999, x + 129 pages, ISBN 1-902375-13-0, £45-00

Laws governing the use of additives in foods in the UK have undergone considerable changes since joining the EU. This is due to the obligation that member states of the EU have in terms of implementation of approved and centrally adopted European food legislation. This 'harmonisation' of food laws has, in recent years, focused upon detailed food authorisations for additives. Finding information on additives and the corresponding legal requirements can be a time consuming and difficult exercise. The main purpose of this book is to provide information and guidance to those in the food industry who are responsible for ensuring the legality of food additives and their uses in foods.

This volume commences with a short introductory chapter that outlines the structure, content and purpose of the volume, and provides summary comments regarding authorised additives. Chapters 2 and 3 contain general discussions of food laws in the EU and UK, and the EC additives directive, respectively, providing a background for the information contained in the remaining chapters. Chapter 2 summarises the primary legislation on which laws pertaining to food additives are based. Chapter 3 discusses the EC framework directive covering food additives, which prescribes conditions under which a member state may suspend or restrict the use of an additive, conditions for the use of new additives, labeling requirements, general use, and the prohibition of additives in specified traditional foods.

Chapters 4–8 describe the regulations controlling additives used in or on foods for specific purposes, and cover sweeteners, colours, miscellaneous food additives, flavourings, and extraction solvents, respectively. Permitted sweeteners and allowed levels in specified foods, and information on definitions, general sale and labeling of table top sweeteners, and purity criteria are discussed. With respect to colours, information on permitted colours, foods that cannot be coloured, restricted uses (foods allowed to contain only certain colours, and colours permitted only for certain applications), and purity criteria, is supplied. Miscellaneous additives covers many categories, e.g. acidity regulators, anti-caking agents, emulsifiers, gelling agents, humectants, etc. Specific extraction solvents are only permitted for use in specific food applications and their residual levels are strictly controlled. Finally, a chapter has been included on the various aspects of labeling of food additives.

Each chapter begins with an executive summary, permitting the reader to obtain an overview of key points that are elaborated upon in the chapter, and a useful list of E numbers for additives is included in the appendix. This book is part of the 'Chandos Series on the Food Industry' in association with The British Library, and is intended to be useful to all individuals who have responsibilities with