

of a protected functionality in various reagents. The introductory chapter focuses upon the role of protective groups in organic synthesis, whilst subsequent chapters are devoted to the protection of alcohol, phenol and catechol, carbonyl, carboxyl, thiol, amino, alkyne-CH, and phosphate groups. The sections on the protection of phosphates and the alkyne-CH are new for this edition, whilst all other sections have been expanded, some more than others. An effort was made to include more enzymatic methods of protection and deprotection. Most of these are associated with the protection of alcohols as esters and the protection of carboxylic acids. This section does not attempt to be exhaustive, but provides a sufficient number of cases to illustrate the true power of this technology and to refer the reader to several monographs and review articles cited in the references.

This '3rd Edition' updates the literature on protective groups, which was covered in the previous edition and successfully incorporates information on new groups that have been developed since the last publication. The first edition of this book contained approximately 1500 references and 500 protective groups, the second edition introduced an additional 1500 references and about 200 new protective groups, whilst this edition adds around 2500 new citations and 350 new protective groups. Emphasis has been placed upon providing recent references, since the original method may have been improved. New methods added to this edition come from both electronic searches and a manual examination of primary journals.

This comprehensive volume contains a wealth of information that is invaluable to the modern synthetic organic chemist. It is therefore highly recommended as an addition to the libraries of academic and industrial organisations concerned with organic synthesis.

J.F. Kennedy*

C.J. Knill

*Birmingham Carbohydrate & Protein Technology Group,
Chembiotech Laboratories, The University of Birmingham
Research Park,
Birmingham B15 2SQ, UK*

E-mail address: jfkennedy@chemistry.bham.ac.uk

* Corresponding reviewer. Tel.: +44-121-414-4385; fax: +44-121-414-4384.

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Handbook of Cereal Science and Technology, 2nd Edition, Revised and Expanded

Food Science and Technology Series, Vol. 99; K. Kulp, J.G. Ponte, Jr. (Eds.); Marcel Dekker, Inc., 2000, ix + 790 pages, US\$225.00, ISBN 0-8247-8294-1

It is now nearly 10 years since the publication of the first edition of this multi-authored Handbook on cereal science and technology. Hence, considering significant research

advances in biology, biochemistry, technology, and nutrition during this decade, "Handbook of Cereal Science and Technology, Second Edition, Revised and Expanded" is especially welcome.

This new edition, which has been significantly revised, updated, and expanded, gives a complete view of all the major aspects of cereal grain science, providing new and expanded treatment of food enrichment techniques, nutritional standards, and product quality evaluation. The opening chapters focus on the most important cereal grains (wheat, corn, barley, oats, sorghum, millets, rice, rye, triticale, and wild rice) covering aspects with respect to structure, composition, breeding, economic, production, processing, and utilisation. Because of the use of oilseeds to technologically related applications of various cereals, a new chapter on oilseed grains and oil-bearing materials has been included. Subsequent chapters discuss recent developments in the chemical composition and functionality of cereal components (proteins, carbohydrates, lipids, and minor constituents). These are followed by a discussion on quality evaluation of cereals and cereal products. Besides describing the main utilisation of cereals as food and food ingredients, non-food uses of cereals and microbiological processes are also covered. Nutritional information has been updated. Related to nutrition is the chapter on food enrichment and labelling, demonstrating the continued interest in fortification programs, as illustrated by the recent inclusion of folic acid as an enrichment factor.

The 790-page volume, supported by extensive literature reference, tables, figures, diagrams, high-quality photographs and schematics of instruments, will be invaluable for cereal chemists and biologists, agronomics, technologists, and nutritionists.

M.G. Garaita*

J.F. Kennedy

*Birmingham Carbohydrate and Protein Technology Group,
Chembiotech Laboratories, The University of Birmingham
Research Park,
Birmingham B15 2SQ, UK*

* Corresponding reviewer.

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Antioxidants in Muscle Foods

E.A. Decker, C. Faustman, C.J. Lopez-Bote (Eds.); John Wiley & Sons Ltd, 2000, 499 pages, £71.50, ISBN 0-471-31454-4

The main aim of the book is to examine dietary approaches for improving the quality of muscle based food products from livestock and fish. This is achieved in the main part by the addition of antioxidants (polyunsaturated fatty acids) to the feedstock consumed by the animals.