

paragraphs, then the data is presented in a tabulated form, with bullet points which could be used as a compliance checklist. Example documents are given that could be used directly or modified to meet the business need and structure. The critical compliance issues covered are: organization and personnel; facilities; equipment testing facilities; operational procedures; test and control articles; protocol for and conduction of a study; records and reports.

This manual gives a good practical overview of how to initiate GLP compliance. It also has documentation and procedure templates that would prove useful to laboratory staff at any level.

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PII: S0144-8617(01)00284-3

Chromatography in food science and technology

T. Cserháti, E. Fargács (Eds.); Technomic Publishing Co. Inc. Lancaster (PA), 1999, 552 pages, ISBN 1-56676-749-0, US\$ 189.95

The excellent separation characteristics and versatility of chromatographic methods have resulted in their growing acceptance and application in food science and technology. Such techniques are now employed for the separation and quantitative determination of a wide range of compounds including food ingredients, additives, vitamins and many more. The rapidly increasing utilization of an array of

chromatographic techniques to the characterisation of food and food product macro and micro-components has established the need for a book targeted specifically towards food analysis.

Chromatography in Food Science and Technology presents an evaluation of existing chromatographic methods currently used for food and food products. The book comprises a unique collection of state-of-the-art methods for separation and quantitative determination of carbohydrates, proteins, peptides, amino acids, vitamins and flavouring compounds in a wide variety of food products. Techniques covered include gas–liquid chromatography, high performance liquid chromatography, capillary electrophoresis and micellar electrokinetic capillary chromatography. The book is divided into three chapters that deal separately with the different classes of food components, discussing their advantages and disadvantages. Successive chapters cover the theory and practice of chromatography, macro-components in foods, and micro-components in foods. The book includes almost 650 references and a detailed index.

This book provides a comprehensive source book, and is well laid out and presented. It is highly recommended for analytical chemists in R and D, analytical quality control specialists in food and beverage companies as well as researchers in allied fields.

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10 July 2001

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PII: S0144-8617(01)00293-4