historical coverage of the natural compounds covered, as well as overview texts.

ROMPP Encyclopedia Natural Products is a clearly written and user-friendly compendium brought together by leading German natural products chemists, and containing over 6000 natural substances, which are of the greatest interest to researchers in biology, chemistry, biochemistry, pharmacology and medicine. This volume contains numerous cross references designed to make information readily accessible, and an appendix with an extensive index of Latin species names and a molecular formula index. This encyclopaedia serves as a reference to some important general terms related to natural products, like alkaloids, carotinoids, glycoproteins, and snake venoms. It is an invaluable key reference book for anyone interested in natural products chemistry, regardless of whether they are experts or newcomers in the field.

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Methods in Non-Aqueous Enzymology
Munishwar Nath Gupta (Ed.), Birkhäuser Verlag, Basel, 2000, x + 218pp, sFr. 228, ISBN 3-7643-6109-3

Low water systems have attracted considerable attention in recent years. Extending the range of enzymatic catalysis by using non-aqueous media increases the range of enzyme applications. This technique has developed into a powerful approach in biochemistry and biotechnology. *Methods in Non-Aqueous Enzymology* gives a comprehensive survey of the potential applications of non-aqueous enzymology.

The book is comprised of 12 chapters, each containing some background information and covering protocols for several specific applications in different types of non-aqueous media, such as nearly anhydrous media, aqueous-organic cosolvent mixtures and reverse micelles. The initial introductory chapter covers some general issues and perspectives on non-aqueous enzymology. Early chapters are concerned with the importance of water activity for enzyme catalysis in non-aqueous organic media, the engineering and stabilisation of enzymes via immobilisation, especially the immobilisation of lipases for use in non-aqueous reaction systems. In the book, much focus has been placed on lipases, as this class of enzyme is used more often than others in non-aqueous enzymology.

Subsequent chapters deal with applications of enzymes and membrane technology in fat and oil processing, and strategies for improving the lipase catalysed preparation of chiral compounds are described. The text also covers peptide synthesis and sugar transformations using enzymes in non-aqueous media, and enzyme selectivity in organic media is also discussed. Emerging processes, such as the use of reversed micelles as microreactors and the use of biosensors in harsher non-aqueous environments, are covered in two separate chapters. The book concludes with a chapter outlining the importance of the medium for in vitro and in vivo protein folding mechanisms, and its biomedical implications.

Methods in Non-Aqueous Enzymology is a comprehensive clearly written and presented compendium containing illustrations of specific applications and detailed methodology guides (with strategies for optimisation). The protocols described are easy to follow and critical evaluations of results obtained are given, as well as extensive troubleshooting guidelines. This book is highly recommended for scientists and researchers and developers in biotechnology, the pharmaceutical industry and in academia.

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The Science of Sugar Confectionery
W.P. Edwards, The Royal Society of Chemistry, 2000, x? pp., £17.95, ISBN 0-85404-593-7

The confectionery industry is enormous. It ranges from small shops to branches of the largest companies in the food industry. The industry is divided into three classes: chocolate, flour and sugar confectionery. The manufacture of most confectionery has not been a science-based profession. Few people know the underlying science of sugar confectionery. Traditionally, skilled craftsmen confectioners working