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Book Review

Application of Polymers in Foods

H.N. Cheng, G.L. Cote, I.C. Baianu (Eds.); Wiley–VCH Verlag GmbH, D-69469 Weinham, Germany, 1999, 282 pages, ISBN 3-527-29808-8, £70.00

Application of polymers in foods, contains the proceedings from an international symposium held in Dallas, Texas 1998 aimed at collaborating and updating the recent developments within the area of polymers in foods. Various aspects of the research, with use of new analytical tools, is provided by different academia, industries and government labs. It also includes a mini symposium on the analysis of food polymers using nuclear magnetic resonance (NMR).

The assembly of various research papers is divided under four sections. The first deals with structure/property relationships of polysaccharides and associated molecular modelling studies. It also covers functional properties and process characteristics of microbial exopolysaccharides production. The second section focuses on the product development of food polymers and associated new technologies. It includes research on food stabilizing agents and discussion of its associated physical properties in the application of foods. The third section is composed of the characterisation of food polymers in solutions and includes the physical and rheological properties of food polymers. The final part examines various studies on food polymers using NMR.

This book is well structured and presented, with comprehensive sets of references at the end of each contribution. The symposium volume is a very useful reference tool for people working in the area of food polymers including the uses of NMR.

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