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Book Review

Polysaccharide Gums from Agricultural Products
Steve W. Cui; Technomic Publish Company Inc., USA, 2001, xi + 269 pages, ISBN 1-56676-934-5, US$115.00

Most crops are grown in massive amounts, while some are used as or have potential to be used as alternative crops, such as psyllium and fenugreek. The utilization of these polysaccharides not only provides more choices of gums/stabilizers for the food industry, it also adds value to these crops. *Polysaccharide Gums from Agricultural Products* addresses the basic chemistry, extracting processes, molecular structure and, most importantly, the functional properties and potential applications of new polysaccharide gums.

Polysaccharide Gums from Agricultural Products consists of five chapters. Chapter 1: Yellow Mustard gum. This chapter focuses on the extraction process, chemical structure and functional properties of yellow mustard mucilage. Chapter 2: Flaxseed gum. The focus of the present chapter is on the soluble fiber portion of flaxseed: the most recent advances in extraction processes, chemical structure, functional properties and applications of flaxseed gum. Chapter 3: Cereal Non-starch Polysaccharides I: (1 → 3)(1 → 4)-β-D-Glucans. The goal of this chapter is to review the most recent advances in processing, molecular structure, solution and functional properties of cereal β-D-glucans and their potential uses as stabilizers and moisturizers in foods and non-food applications. Chapter 4: Cereal Non-starch Polysaccharides II: Pentosans/Arabinoxylans. This chapter reviews the most recent developments concerning the extraction processes, structural characteristics, physicochemical and functional properties of cereal arabinoxylans and their potential applications as stabilizers in the food industry. Chapter 5: Potential gums from Other Agricultural Resources: Psyllium, Fenugreek, Soybean and Corn Fiber gums. This chapter reviews four polysaccharide gums that, in the author's opinion, have great potential of becoming commercial gums.

This reference presents the most recent information on new and potential food hydrocolloids originating from agricultural products including yellow mustard gum, flaxseed gum, cereal non-starch polysaccharides, psyllium, fenugreek, maize, and soybean. *Polysaccharide Gums from Agricultural Products* includes a number of references. It is very useful for the researchers, teachers and students.

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