

Book Review

Food chemical safety—volume 2: additives

David H. Watson (Ed.); Woodhead Publishing Ltd, Cambridge, 2002, xiii + 308 pp., ISBN 1-85573-563-6, £135.00

The use of additives in foods remains both widespread and, for some consumers, controversial. Additives are used for a wide range of purposes, particularly in improving the quality of food products. Whilst valuing products with the right taste, colour and texture and shelf-life, consumers have expressed reservations about the safety of the additives used to enhance these qualities. These concerns have increased the pressure on the food industry to demonstrate the safe use of additives in food.

Food Chemical Safety Volume 2: Additives provides both the regulatory context and the methods used to analyse, assess and control the use of additives in food processing. The first part of the book looks at regulation in the EU and the US. This provides the context for part 2, which discusses analytical issues. In part 2, there are four chapters on the use of risk analysis in assessing the impact of additives on consumer health, quality control of analytical methods, and new more rapid and targeted methods in detecting and measuring additives in foods. There is also an important

review of adverse reactions to additives covering such issues as monitoring, trends in reporting and the evidence concerning major additives. The final part of the book looks at some of the key groups of additives, which including one extensive group of substances, flavourings that is being brought into international controls on additives. It also considers three major groups of widely-controlled additives in detail: artificial sweeteners, substances used as colourings, and antioxidants. A more general review of the other additives and how they are controlled is presented in chapter 11.

This book provides an up to date collection on the regulatory context and the methods used to analyse, assess and control the use of additives in food processing. It is a valuable reference for all those concerned with the use of additives in food. It is highly recommended for scientists in all branches of food industry.

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