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Book Review

Food Chemistry (2nd Edition)

H.-D. Belitz, W. Grosch; Springer-Verlag, Berlin, 1999, xlivi + 992 pages, ISBN 3-540-64692-2, £34.00

Foods are materials which, in their naturally occurring, processed or cooked forms, are consumed by humans as nourishment and for enjoyment. Food chemistry is involved not only in elucidating the composition of the raw materials and end-products, but also with the changes which occur in food during its production, processing, storage and cooking. Food chemistry research is aimed at establishing objective standards by which the criterion—nutritional value, hedonic value, absence of toxic compounds and convenience—can be evaluated. These are a prerequisite for the industrial production of high quality food in bulk amounts.

In Food Chemistry (2nd Edition) all the chapters have been carefully revised and updated. Food constituents, their chemical structures, functional properties and their interactions are discussed in detail as they form the basis for understanding food production, processing, storage, handling, analysis, and the underlying chemical and physical processing. Special emphasis is also given to food additives, food contaminants and to understanding the important processing parameters in food production. The chapters on individual foods contain more detailed presentations of analysis (meat, fats, fruit), various constituents (cereal

proteins, legume proteins, proteinase inhibitors, phenolic compounds) and some technical processing (micelle and gel formation in the case of milk and baking process and ageing of baked products).

This advanced textbook for teaching and further studies provides an in-depth coverage of modern food chemistry. Logically organized according to food constituents and commodities and extensively illustrated with more than 450 tables and 340 figures this completely revised and updated edition provides students and researchers in food science or agricultural chemistry with an outstanding textbook. The extensive use of tables for easy reference, the wealth of information given, and the comprehensive subject index will help this volume serve as a reference text for advanced students in food technology and as a valuable on-the-job reference for chemists, engineers, biochemists, nutritionists, and analytical chemists in the food industry and in research as well as in food control and other service labs.

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