and environmental effects, and then details existing technologies available to solve these problems and the possible re-utilisation of OMWW. The anti-microbial and phytotoxic effects of OMWW have been related to its phenolic and organic acids content. In soils, OMWW results in an unbalance of the microorganism ecosystem. Treatment processes existing include physical treatments, such as dilution, sedimentation, filtration, flotation and centrifugation. Sedimentation is the most used technology. It results in the fractioning of two liquid phases; a low chemical oxygen demand (COD) supernatant and a high COD settled sludge that can be removed by precipitation/flocculation processes. The third part of the book presents the potential uses of OMWW. As an example polyphenols can be used as anti-oxidants in cosmetics.

Olive-Mill Waste Management provides an excellent introduction and detailed description of olive oil by-products management. It is well illustrated with graphs and pictures of Greek producer's systems. This book is recommended for academic and industrial scientists/researchers will interests in olive oil production and/or recycling technologies.

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C.Remacle, B. Reusens (Eds.), Functional Foods, Ageing and Degenerative Disease, Woodhead Publishing Ltd, Cambridge, UK, 2004 (xix+771 pp., £160.00, ISBN 1-85573-725-6.

Functional foods are defined as food products that play a role with respect to the consumer's well-being. This involves mainly health concerns, especially during child-hood and in old age, were degenerative diseases are a growing problem that has been clearly related to the diet in the developed world. Indeed, although it is well known that the diet plays an important role in development of cardiovascular diseases of ageing people, it also has a direct influence on the susceptibility to degenerative diseases during early life.

Functional foods, ageing and degenerative disease is a collection of reviews presenting the current issues, functions and role of functional foods for the development of degenerative diseases. The first three chapters present respectively the regulatory context of food legislation in the EU, diet and prevention of degenerative disease during pregnancy, and functional foods for age-related diseases. For example, studies have demonstrated that the diet of pregnant women exerts prenatal and early postnatal influences on the developing baby by acting on intra-uterine development and the quality of breast-milk for adequate growth and gut flora development. The following six chapters focus on the role of functional foods for bone and oral health and include examples such as the effects of functional foods with respect to osteoporosis and dental heath.

The next three chapters focus on the role of functional foods for the control of obesity, and the subsequent five chapters on functional foods with gut health and immune functions. The fourth and final part includes ten reviews on the incidence of functional foods on cancer prevention. For example, plant phenolic compounds are thought to inhibit overexpression of cyclooxygenase- (Cox-2) and hence cancer. Chemoprevention through the consumption of phytochemicals is becoming readily acceptable although little is known about the mechanisms. In summary, this collection of informative reviews will be of great interest both to new comers and experimented scientists with research interests in all areas of functional food development and function.

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E. Heftmann (Ed.), Chromatography 6th Edition—Fundamentals and Applications of Chromatography and Related Differential Migration Methods. Part A: Fundamentals and Techniques, Elsevier Sciences, Amsterdam, The Netherlands, 2004 (xi + 518pp., \$245, ISBN 0-444-51107-5).

The better understanding of the chemical and biological properties of macromolecules involves a prerequisite