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Book review

Edible Gums and Related Substances (Food Technology Review No. 9) by A. A. LAWRENCE, Noyes Data Corporation, Park Ridge, New Jersey U. S. A., 1973, 339 pages, $36.00.

The book presents excerpts from about 200 U.S. patents issued since 1962. Excerpts vary in length from one paragraph to several pages, and have been edited to eliminate legal jargon and juristic phraseology. Most excerpts contain one or two examples from the patent to illustrate application. As stated in the Foreword, the U.S. patent literature is the largest and most comprehensive collection of technical information in the world. It contains a great mass of practical, commercial, and rather timely process information. Although comprehensive and with a high degree of reliability, this literature requires digestion by experts who can extract the inherent relevance. For the most part, the compiler of this volume has extracted useful and significant parts of the patents. The patents selected deal with galactomannans, arabinogalactans, pectins, carrageenans, alginate, agar tragacanth, tamarind, arabic, cellulose derivatives, some general plant extracts such as okra, a few starch modifications, xanthan, and a few other biosynthetic gums. A sizeable section covers patents on cycloamyloses. Missing are some of the other gums of commerce such as furcellaran, laminaran, ghatti, and karaya.

Patents selected for excerpting cover processing derivatization, compounding, and special uses. Indexing is by a lengthy Table of Contents, inventor name, owner company, and patent number.

The book, thus, contains much practical information and should be of value to industrial chemists and formulators interested in edible gums.

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