

Book reviews

Developments in Food Carbohydrate—1, edited by G. G. BIRCH AND R. S. SHALLENBERGER, Applied Science Publishers Ltd., London, 1977, x + 189 pages, \$25.00.

This is an assortment of manuscripts, mostly from the Symposium on The Chemistry of Food Carbohydrates sponsored by the Division of Carbohydrate Chemistry of the American Chemical Society and presented in Chicago in August, 1975. In general, references are given through early 1975. In a symposium such as this, one hardly expects to find an integrated viewpoint, a uniform style of presentation, or even a homogeneous body of subject matter. Rather, the book contains a variety of scattered topics ranging from a detailed physical study of helical structure in polysaccharide gels to the explicit chemistry of nonenzymic browning to methods of making sugar cookies less harmful to the teeth! Other topics include glucose syrups, D-fructose production, heptuloses, lactose production, physiological effects of dietary carbohydrate, and the fate of starch fractions of rice during cooking. Each of these essays contains material of interest to a segment of food science. However, the book as a whole is of limited value as a reference work for food carbohydrates, because of the diversity and lack of connection of the topics covered, and by no means could it be used as a classroom textbook.

In the reviewer's opinion, the cause of science would have been better served had the individual articles been published in appropriate, refereed, scientific journals and thereby have been more conveniently available to the general scientific reader.

The overall quality of the production is just fine, the number of factual, typographical, or other errors detected running to only about a dozen.

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Extracellular Microbial Polysaccharides, ACS Symposium Series 45, edited by PAUL A. SANDFORD AND ALLEN LASKIN, American Chemical Society, Washington, D.C., 1977, 313 pages, \$19.50.

Rapidly increasing interest in the production of the exocellular polysaccharide from *Xanthomonas campestris* for industrial purposes fully justifies the symposium reported on in this monograph. To be sure, other bacterial polysaccharides of potential and ongoing use are also discussed, but about half the papers presented as chapters deal with "xanthan gum". The first six chapters deal mainly with the regulation of microbial growth and polysaccharide production. Here, the reader is made