

the consistent omission of a comma immediately preceding the final “and” or “or” in a list of three or more items.

Because of these shortcomings, the book cannot be wholeheartedly recommended, but, if they are borne in mind, it could be profitably read by most organic chemists and biochemists.

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Gums and Stabilisers for the Food Industry 2: edited by GLYN O. PHILLIPS, DAVID J. WEDLOCK, AND PETER A. WILLIAMS, Pergamon Press, Oxford, 1984, xii + 561 pages + Subject Index, £ 59.50, \$95.00.

This, the second volume of a projected series having the same title, consists of the Proceedings of the 2nd International Conference on the subject, held at Wrexham, Wales, in July, 1983. Whereas Vol. 1 emphasized the interactions of hydrocolloids, this one is oriented toward the practical needs of the end-user.

The book consists of six chapters, seven poster presentations, and a list, by name and affiliation, of the 194 participants in the second conference. (The third is scheduled for July, 1985, at the same locale.)

The first chapter (51 pages), entitled “Characterisation–Analysis”, encompasses 5 contributions by a total of 11 authors; and the second (78 pages), on “Characterisation–Rheology”, also has 5 articles, by a total of 14 authors. Chapter 3 discusses “Product and End-Use Areas”, and occupies 157 pages, with 10 articles by a total of 22 authors; chapter 4 (70 pages), dealing with “Food Processing/Hydrocolloid—Cause and Effect”, has 5 articles and 9 authors; chapter 5 (47 pages) is on “Legislation and Toxicology”, and consists of 4 articles by a total of 7 authors; and chapter 6 (82 pages), entitled “Recent Developments—Future Trends”, has 5 articles by a total of 16 authors. Finally, there are 7 poster presentations (50 pages) by a total of 19 authors. Thus, in the 561 pages, there are actually 535 pages of text, the rest being title pages, blank pages, and the list of participants.

The contents of the various articles differ so enormously in scope, from the abstruse to the readily intelligible to the rather simple (exemplified by an article, by R. G. Morley of Stone Mountain, Georgia, entitled “Utilisation of Hydrocolloids in Formulated Foods”, which, in a total of 29 pages, contains 45 photographs of the labels on packaged foods and drinks to be found in grocery stores in the U.S.), that it would be an impossible task to describe them individually in a limited space. Presumably, the book will prove useful to those working in the food industry, but this reviewer failed to find anything new, or even particularly interesting, to most carbohydrate chemists and biochemists.

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