

Book Review

Colloids in Food. By E. Dickinson and G. Stainsby Elsevier Applied Science Publishers Ltd, London. 1982. 527 pp. ISBN 0 85334 153 2. Price. £48.00.

The earliest versions of the modern physico-chemical theory of dyeing, advanced towards the end of the last century, featured 'colloidal theory' prominently. However, interest in this aspect of dyeing theory declined, as interest in colloids generally became unfashionable and discussion concentrated on 'ideal' situations susceptible to simple thermodynamic treatments. Much was achieved but in recent years it has become increasingly realised that a more sophisticated approach is needed to deal with real situations. Accordingly, interest in the complex states of dye solutions, in precipitation processes, in the development of aggregates in solution and on the adsorbing surfaces, etc., has come much to the fore. Consequently interest in Dickinson and Stainsby's *Colloids in Food* is likely to extend to many whose immediate concern with food is domestic rather than scientific. This is because the authors have succeeded in writing a book that, while relevant to its title in every respect, provides a most interesting and general discussion of the physical chemistry of colloidal systems that goes beyond the confines of food science. The discussion, being based as it is on an active technology rather than an abstract theoretical approach, reflects a sense of need to apply theories. Consequently it will strike a chord in those with similar interests, albeit in a different area of practice.

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