

## Book review

**Dietary Fat and Cancer**, Progress in Clinical and Biological Research, Vol. 222, edited by Clement Ip, Diane F. Birt, Adrienne E. Rogers and Curtis Mettlin (Alan R. Liss Inc., 41 East 11th St., New York, NY 10003, 1986, 855 pp., \$130).

This large volume is divided into six major parts. The first deals with epidemiological and clinical studies on dietary fat and cancer. While most of the chapters are concerned with dietary fat and breast cancer, there is one chapter on colon cancer and another on prostatic carcinoma. The second part is entitled "Food Fats and Oils: Consumption, Properties and Requirement." This includes chapters on levels and sources of fat in the U.S. food supply, food fats and oils, heated and oxidized oils and essential fatty acid requirements. The effects of dietary fat on carcinogenesis in laboratory animals is the subject of Part III. This section consists of eight chapters describing studies on cancer models in mice, rats and hamsters. It includes a discussion of the relevance of *trans* fatty acids and fish oils in animal tumorigenesis studies.

Part IV deals with studies of interaction of fat with other nutritional factors in experimental carcinogenesis. Fat-protein interactions, serum cholesterol as a factor in colon cancer, fat and lipotropes and the effects of dietary calcium and fiber are all considered. The following section is concerned with cellular and metabolic mechanisms of fat effects on carcinogenesis. It includes chapters on metabolic adaptation to dietary fats, changes in immune responses, metabolic activation of carcinogens, interrelation with endocrine processes, the metabolism of intestinal microflora and the role of eicosanoids.

The final part is entitled "Potential Responses to and Impact of Epidemiological and Experimental Data on Dietary Fat and Cancer." It contains chapters on dietary guidelines, the current projects and future research directions of the National Cancer Institute, cancer and

diet interactions, a perspective from the livestock and meat industry on dietary fat and cancer and changing patterns in the dairy industry.

The quality of the chapters is high. They were all obtained within the first four months of 1986, and the volume was published in 1986, so it is as up-to-date as one can expect for a multiauthored book. It is recommended to all those interested in the dietary fat and cancer issue.

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## New books

**Non-Traditional Oilseeds and Oils of India**, edited by N.V. Bringi, Oxford & IBH Publishing Co., 66 Janpath, New Delhi 110001, India, 1987, 254 pp., 85 rupees.

**The Properties of Gases and Liquids, Fourth Edition**, by Robert C. Reid, John M. Prausnitz and Bruce E. Poling, McGraw-Hill Book Co., 11 W. 19th St., New York, NY 10011, 1987, 741 pp., \$49.50.

From American Chemical Society, 1155 Sixteenth St. NW, Washington, DC 20036:

**Personal Computers for Scientists: A Byte at a Time**, by Glenn I. Ouchi, 1986, 300 pp. Cloth-bound: US and Canada \$34.95, all others \$41.95; paperbound: US and Canada \$22.95, elsewhere \$27.95.

**Ecology and Metabolism of Plant Lipids**, ACS Symposium Series No. 325, edited by Glenn Fuller and W. David Nes, 1987, 365 pp., US and Canada \$69.95, elsewhere \$83.95.

From John Wiley & Sons Inc., 605 Third Ave., New York, NY 10158:  
**Quantitative Analysis Using Chromatographic Techniques**, by Elena Katz, 1987, 446 pp., \$69.95.  
**Detectors for Liquid Chromatography**, edited by Edward S. Yeung, 1986, 300 pp., \$54.95.  
**Computerized Quality Control: Programs for the Analytical**

**Laboratory**, by T.F. Hartley, 1987, 108 pp., \$39.95.

**How to Find Chemical Information: A Guide for Practicing Chemists, Educators, and Students**, 2nd ed., by Robert E. Maizell, 1987, 402 pp., \$44.95.

**Chromatography of Lipids in Biomedical Research and Clinical Diagnosis** (Journal of Chromatography Library, 37), edited by A. Kuksis, Elsevier Publishing Co., PO Box 1663, Grand Central Station, New York, NY 10163, 1987, 460 pp., US \$97.75.

**Nutritional and Toxicological Significance of Enzyme Inhibitors in Foods, Advances in Experimental Medicine and Biology**, Vol. 199, edited by Mendel Friedman, Plenum Publishing Corp., 233 Spring St., New York, NY 10013, 1986, 573 pp., US and Canada \$85, all others \$102.

**Protein Engineering, Tutorials in Molecular and Cell Biology**, edited by Dale L. Oxender and C. Fred Fox, Alan R. Liss Inc., 41 E. 11th St., New York, NY 10003, 1987, 384 pp., \$36.

**IUPAC Standard Methods for the Analysis of Oils, Fats and Derivatives** (7th revised and enlarged edition), compiled by C. Paquot and A. Hautfenne, Blackwell Scientific Publications Inc., 667 Lytton Ave., Palo Alto, CA 94301, 1987, 347 pp., \$96.

**Seafoods and Fish Oils in Human Health and Disease**, Food Science and Technology Series No. 23, by John E. Kinsella, Marcel Dekker Inc., 270 Madison Ave., New York, NY 10016, 1987, 336 pp., US and Canada \$99.75, elsewhere \$119.50.

From AVI Publishing Co., 7625 Empire Drive, Florence, KY 41042:  
**Food Analysis: Theory and Practice**, 2nd ed., by Y. Pomeranz and C.E. Meloan, 1987, 831 pp., \$41.95.

**Soybean Utilization**, by Harry E. Snyder and T.W. Kwon, 1987, \$42.95.

## Other publications

Proceedings from the Full-Fat Soya conference held April 14-15, 1987, will be published. For information about the proceedings, contact Roger Leysen, American Soybean Association, Centre International Rogier, Boite 521,

Brussels, Belgium. The conference focused on the use of full-fat soybeans as feed.

A booklet, **An industrial profile of small-scale vegetable oil expelling**, is available from the Tropical Development and Research In-

stitute, College House, Wrights Lane, London W8 5SJ, England. The 12-page pamphlet, published this year, costs £3. There is no charge for single copies sent to governmental, educational and research organizations working in countries eligible for British aid.

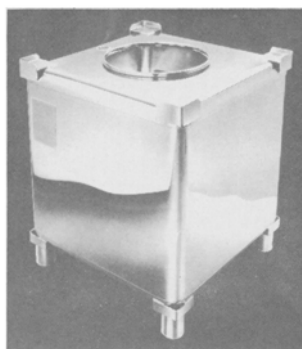
## New Products

### OXYGEN ANALYZER

The Neutronics "T-Series" oxygen analyzers have applications ranging from critical lab analysis to control of process environments. Features include milliamp and millivolt outputs, adjustable contact closures and disposable sealed sensors. Oxygen concentrations are measured by volume from 0-1,000 ppm. Contact: Neutronics Inc., 215 W. Church Rd., King of Prussia, PA 19406.

### TAP GC COLUMN

Chrompack has available the Triglyceride Analysis Phase (TAP) gas chromatography column. According to the company, the TAP column separates triglycerides in 15 minutes and analyzes chain lengths of up to 64 carbons. Application notes for a number of fats and oils also are available. Contact: Chrompack Inc., 1130 Route 202 S., Raritan, NJ 08869.



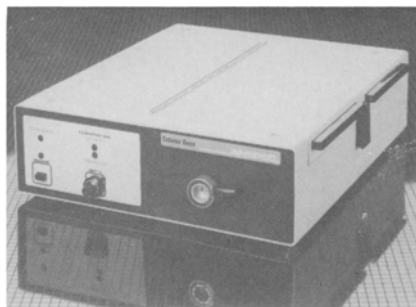
### STORAGE TANK

The Clawson Tank Co. offers bulk liquid shipping and storage containers capable of carrying up to 550 gallons. The tanks have a mirror finish to prevent materials from sticking and to facilitate cleaning.

The containers meet DOT 56 and 57 specifications. Contact: Clawson Tank Co., 4701 White Lake Rd., Clarkson, MI 48016-0350.

### HPLC SYSTEM

The binary HPLC system from Sonntek features two pumps, variable wavelength detector, variable volume mixing chamber, microprocessor-based controller, injector and column. The modules can be rearranged to suit different system requirements; all connections and operating functions are in front for easy access. Contact: Sonntek Inc., PO Box 8589, Woodcliff Lake, NJ 07675.



### COLUMN OVEN

The Anspec Co. Inc. has introduced the SM-900 forced air column oven. Features include a vapor sensor for safety, forced air circulation, solvent preheating and the ability to hold up to six columns. Two versions are available covering temperatures to 135 C and 150 C. Contact: The Anspec Co. Inc., PO Box 7730, Ann Arbor, MI 48107-7730.

### LIPASE

Amano International Enzyme Co.

introduces the fungal lipase preparation Lipase-10, produced from *Penicillium roqueforti*. The lipase's specificity for C-3 to C-8 fatty acid esters allows its use in flavor modification for cheeses and other dairy products. Contact: Amano International Enzyme Co., Route 250 E. Zion Crossroads, Troy, VA 22974.



### LEVEL SWITCHES

Kinematics "IHO" Series liquid level switches are designed for industrial environments. They use 100% solid-state opto-electronic circuitry to sense liquid levels and are capable of switching AC or DC loads up to 5.0 amps. Single- and double-pole models are available. Contact: Kinematics & Controls Corp., 14 Burt Dr., Deer Park, NY 11729.

### HYDROGEN GENERATOR

The Mark V Elhygen hydrogen generator is a self-contained system that produces hydrogen for analytical detectors such as flame ionization and thermal conductivity. Elhygen uses water electrolysis to defuse protonic hydrogen through a palladium membrane to produce molecular hydrogen. The unit is available in either 150 or 300 ml/min models and meets OSHA requirements. Contact: Milton Roy,