## PRIKAZI KNJIGA - BOOKS REVIEWS

## FOOD The Chemistry of Its Components

T.P. Coultate

2<sup>nd</sup> edition, The Royal Society of Chemistry,

Thomas Graham Gouse, The Science Park, Cambridge CB 4 4WF,

xii + 326 pages

ISBN 0 85186 433 3 1989.

The book is divided into 12 chapters: 1/Introduction; 2/Sugars; 3/Polysaccharides; 4/Lipids; 5/Proteins; 6/Colours; 7/Flavours; 8/Vitamins; 9/Preservatives; 10/Undesirables; 11/Minerals; 12/Water with added Appendix on I/Nutrition Requirements and II/General Reading. At the end of the book an extensive Subject Index can be found.

Each chapter ends with a recommendation for further reading, represented with books which are mostly published in late eighties.

Although there have been many books on the substances which comprise our food, this one gives the relationship between the chemical structure of a substance and its contribution to the properties and behaviour of foodstuffs in any field of food application. Furthermore, the influence of processing and cooking procedures, as well as food/packaging interaction during storage on nutritional value receives particular attention.

The book contains chemical structure of the substances and numerous useful tables (10) and diagrams (10), while analytical techniques used for the identification and quantification of the components are only briefly presented.

In summary, I found this to be an excellent book, easily readable and understandable. It is highly recommended not only to the students involved in food science courses but to lecturers as well.

Angelina Palić

## VITAMIN C: Its Chemistry and Biochemistry

M. B. Davies, J. Austin and D. A. Partridge

The Royal Society of Chemistry

Thomas Graham House, The Science Park, Cambridge CB 4 4 WF

Softcover x + 154 pages ISBN 0 85186 3337 1991.

The content of the book is divided into 7 chapters: (1) Introduction; (2) History of Vitamin C and Its Role in the Prevention and Cure of Scurvy; (3) Discovery and Structure of Vitamin C; (4) Synthesis, Manufacture, and Further Chemistry of Vitamin C; (5) Biochemistry of Vitamin C; (6) Medical Aspects of Vitamin C; and (7) Inorganic and Analytical Aspects of Vitamin C Chemistry.

The chapters are followed with the list of books for further reading which will, according to the authors, provide detailed references on the topics. The last six pages contain Subject Index.

The chapters dealing with history, discovery, synthesis as well as medical aspects of vitamin C are well documented. Therefore, the books is strongly recommended to students studying chemistry, biochemistry and medicine, as well as to those carrying out research in this area. At this point it is worth mentioning that the vitamin's structure determination, synthesis, its oxidation products as well as derivatives and related compounds are described in detail. The vitamin's structure determination by instrumental methods is clearly presented, with all the facts and doubts discussed.

The other chapters give a good idea of the importance of vitamin C and its reducing properties.

The book is also recommended to those who have wanted to know why vitamin C is so important for one's well being.

Kata Galić