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Flavourings: Production, Composition, Applications, Regulations

Erich Ziegler and Herta Ziegler (eds.)

Wiley-VCH Verlag GmbH, D-69469 Weinheim, 1998. XVI, 710 pp., hard-back, DM 368.–/öS 2686/Sfr. 327.– (ISBN 3-527-29786-3)

This excellent textbook is an update and upgrade of the book entitled «Die natürlichen und künstlichen Aromen» published in German in 1982 as a collection of 21 articles written by several authors who were experts on their respective subjects. This first edition, an overview of this interesting and diverse field of work, was intended for those involved in food application. It has been completely revised in order to take the many new developments into consideration. The present expanded collection of 37 different contributions/contributors is still only selective; it features enlarged versions of all the previous chapters and also includes several articles on a number of newly emerging topics and developments such as stable isotope ratio analysis, and enantioselective analysis used in quality control of flavourings. To open up this new edition to an international readership, English has been selected as the language of publication.

This voluminous textbook consists of seven main chapters which in turn include many very detailed independent subchapters. It starts with a short overview of the industry, including historical and economic aspects as well as current trends and future perspectives. The next chapter describes the basic physical and biotechnological processes, which are available today for the production of flavourings and flavour extracts. These range from more traditional methods such as extraction and distillation to modern techniques such as supercritical fluid extraction, spray and freeze-drying as well as microencapsulation, and also include the rapidly increasing field of modern biotechnology. Chapter 3 deals with the raw materials, which are of interest to the flavour sector. The topics range from chemically defined flavour substances, both of natural and synthetic origin, to flavour preparations and source materials such as complex natural extracts, essential oils and juices. Process flavours and non-flavour compounds, which are important for food technology, are also presented. The next chapter focuses on the interesting area of blended flavourings, often regarded as an artist's field of work. Beverages, confectioneries, dairy products and industrial food products are today important sectors for the application of flavourings and are therefore described in chapter 5. The following chapter deals with quality control and quality assurance via sensory, analytical and microbial methods. As the quality of food is, today more than ever, the focus of public interest, the methods available for standardised quality evaluation have undergone an

enormous improvement and specification process. The recent analytical progress in the determination of natural origin (authenticity) of different food matrices is therefore described in detail. The last chapter focuses on questions of legislative concerns, considering both geographic and ethical guidelines. Each subchapter contains many recent and dedicated bibliographic references (up to 286 for stable isotope ratio analysis and 275 for herbs, spices and essential oils). This book also includes a wideranging index as well as many interesting tables (123), figures and photographs (251), but unfortunately no key words which could be used for including articles in data bases.

«Flavourings» draws on the expert knowledge of well-known contributors with backgrounds both in industry and academia. It intends to grant its readership a deep and broad insight into the production, processing and application of various food flavourings and also focuses on the basic and modern analytical methods used in this field. This book is useful for scientists working both in applied research and industrial R & D. It is therefore intended for a broad readership of technologists, analysts, microbiologists, and food chemists active in the field of food flavour. It is also suitable for teachers and students, both undergraduate and graduate, in departments of food science, food technology, food engineering, food chemistry, microbiology, and, of course, biotechnology.

J.O. Bosset