
Book reviews

Benders' dictionary of nutrition and food technology

D. A. BENDER and A. E. BENDER

CRC Press, Boca Raton etc., Woodhead Publishing Ltd, Cambridge, 1999, ISBN Nos 0-8493-0018-5;
1 85573 475 3, 463 pages

Benders' dictionary of nutrition and food technology is an essential book for nutritionists, food scientists, food technologists and anyone interested in nutrition, food science and food technology. This book gives correct interpretation of terminology of nutrition, food science and technology, hereby it is very useful for anyone read scientific review or attended lecture in subject of nutrition, food science and food technology.

According to importance and connection of nutrition, food science and technology with other division of learning this dictionary may be important for those interested in agriculture, horticulture, social science and law, human and animal health protection too.

This book is the seventh edition; the first edition was published 40 years ago with definitions of 2000 terms. This new edition includes already more than 5000 entries and it has been supplemented new techniques and terms by increase of knowledge and introduction of new technologies as e.g. high-frequency heating, microwave-heating, electroporation and functional foods, which are in the limelight. The dictionary also includes old terms that have become obsolete, in order to assist those referring to earlier literature.

In appendix of book there are comprised voluble information about permitted food additives in EU, nomenclature of fatty acids, recommended nutrient intakes in the USA and EU, increasing the usefulness of it for user.

ZS. CSERHALMI

**International food safety handbook
Science, international regulation, and control**

K. VAN DER HEIDEN, M. YOUNES, L. FISHBEIN and S. MILLER (Eds)

Marcel Dekker, Inc., New York, Basel, 1999, ISBN No. 0-8247-9354-4, 811 pages

Sixty-seven experts from the field of food science (microbiology, chemistry, hygiene, toxicology, nutrition), regulation and control - coming from research laboratories, national and international organisations wrote the 46 chapters of the book. The aim of the book is to cover the three aspects of food safety problems: science, regulation and control pointing out their importance, connections and interactions.

Akadémiai Kiadó, Budapest

In the preface the goal has clearly been drawn up by the editors: "From the scientific point of view, discussion focuses on food quality, nutritional value, chemical and microbiological safety, emerging problems (such as novel foods and food sensitivities), health hazards, analytical methodologies, and environmental concerns. The issue of regulation is highlighted by the integration of scientific knowledge into decision-making process at the national and international levels, the impact of regulations on politics and economics, and the role of various sectors of society in the process. Finally, the chapters on food safety control focus on how control institutions work at the national and international levels, how control is carried out in practice (through sampling and analysis), and how enforcement measures can be implemented. Taken together, the book bridges the gaps between science, regulation, and control and shows how these three parts of the food safety system interact: science forms the basis for regulations, the implementation of which is monitored through control measures. The circle closes when new issues arising in the control phase are fed back into science to solve emerging problems."

Discussing the safety of food products in general, the safety of some groups of foods (dietetic foods, alternative foods, sports foods and novel foods), as well as drinking (and bottled) water, soft drinks are dealt with separately. Several chapters deal with the different aspects of chemical safety of foods (natural toxins, contaminants, residues of pesticides and drugs, additives and flavouring substances, etc.) The effect of packaging materials, different processing and preservation techniques (i.e. irradiation, heat treatment and others), transport, storage are also discussed. Chapters covering the microbiological aspects of safety are dealing with the HACCP system, microbiological criteria, storage tests, challenge tests, predictive models, risk assessment, and the detection methods. The regulation and control processes are also interpreted in details and clearly even for those who are not familiar with the administrative efforts of ensuring food safety. The attitude of the consumer toward food safety problems and the problem solving processes, the role of media are surveyed.

The tables supply useful data, the figures and diagrams are helpful in understanding the processes. At the end of each chapter the list of references offer possibility to deepen the knowledge on the specific field. The index helps one to collect all the information about a specific question.

The book is recommended for scientists who want to know more about regulation and control, for those who are working in the latter fields to understand the way scientists work, for lecturers to help to interpret the problems in its complexity, and students at universities to get acquainted with the present situation and to see the tasks to come.

J. BECZNER