

BOOK REVIEW

R. Lásztity:

The Chemistry of Cereal Proteins
2-nd Ed.

CRC PRESS INC., BOCA RATON, New York, 1996.

328 pages, 105 tables, references at every chapter, subject index.

The second edition of the book of the internationally recognized author was published at the end of 1996 in a fully revised and enlarged form. This book reflects well the rapid development of the last decade in the biochemistry and chemistry of cereal proteins. The introduction of new powerful separation and identification techniques (such as HPLC, RP-HPLC, capillary electrophoresis, etc.), the wide use of methods of molecular biology and genetic engineering in the cereal science enlarged our knowledge to a great extent.

Great attention is given in the book to the discussion of correlations between the structure of proteins and their technological and nutritive value, to the possibilities of using the new results in increasing the effectivity of cereal breeding. Increased attention is paid to the minor biologically active constituents (enzymes, enzyme inhibitors, etc.)

The basic structure of the book remained unchanged, after a general overview of cereal proteins, the properties of individual (wheat, rye, triticale, barley, oats, maize, sorghum, millet) protein groups are treated. In addition a separate chapter summarizes the possibilities of non-food uses of cereal proteins.

The chapters dealing with cereals other than wheat are substantially enlarged, including newer results of investigations. Every chapter is ended with numerous references, and for better orientation a detailed subject index is included in the book.

The valuable information collected in the book may be a help for all specialists working in the field of cereal production, cereal breeding, processing (milling and baking industry), nutrition and education. It may be used, similarly to the first edition, as recommended literature for the students of advanced and postgraduate courses.

P. J. Kovács
Technical University
Budapest, Hungary