

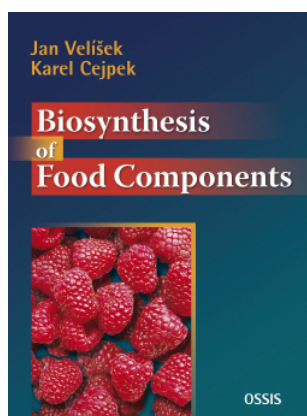
BOOK REVIEW

Biosynthesis of Food Components

JAN VELÍŠEK and KAREL CEJPEK

OSSIS, 1st Edition, 2008; 512 pages, 502 figures, 22 tables; ISBN 978-80-86659-12-1

Prof. Jan Velíšek and his co-worker Dr. Karel Cejpek have published a new book entitled Biosynthesis of Food Components. This book summarises the basic biochemical reactions and their mechanisms that lead to the formation of all important food constituents, nutrients, essential nutritive factors, sensory active compounds, beneficial food components, as well as antinutritive and toxic compounds. This book fills up the vacancy in the biochemical and food chemistry monographs, which up to now have not paid the necessary attention to this field of the food chemistry and biochemistry. The book basically consists of the compilation of the findings contained in the selection of articles published by the authors of this book in the Czech Journal of Food Sciences over the last few years. These articles have been completely revised, reformulated, and comprehensively expanded. In addition, a number of new topics have also been introduced. The book consists of 512 pages, divided into 9 chapters, and is supplemented with more than 500 reaction schemes and 22 tables that describe in detail the biosynthesis of amino acids, peptides, lipids, saccharides, vitamins, terpenoids, phenolic compounds, natural pigments, alkaloids, and toxic glycosides. The main attention is focused on the reaction schemes, sequences, and enzymes involved in the formation of all important food components. Besides this, further fate of the latter during consecutive catabolic reactions is also described. This book is a unique publication that completes food chemistry and biochemistry monographs and brings valuable information that results in a deeper understanding of all chemical and biochemical changes which contribute to the safety food production. The book may become a valuable source of information not only for advanced students of food chemistry, biochemistry, nutrition, agriculture, hygiene, and food technology but also for all workers in the food research and other related fields, and for people engaged in the food control in agricultural and hygiene laboratories. It can be also recommend as a complementary literature for secondary technical school and university teachers.



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