

MEDIA REVIEW

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The ICC Handbook of Cereals, Flour, Dough & Product Testing

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Analytical techniques are key for judging food quality. Now we have a very useful book on methods for cereals, flour, dough and product testing. Specific chapters have been written with practitioners of cereal science in mind, for example, cereal breeders, grain traders, millers, bakers, even non-specialists. A well-known figure in this sector, Stan Cauvain has contributed a large share of this book but it is a joint effort by 14 authors, all specialists in the cereal science field. Fortunately and contrary to most multiple-authors books, there is little repetition between chapters, if any. A large chapter – 135 pages or one-quarter of the book – covers cereals testing equipment, which makes this publication particularly valuable for persons wishing to get a thorough overview of specialized equipment and companies in this field.

Most books on cereal science and technology concentrate on dough rheology aspects. This textbook goes well beyond that and collects hard-to-find information on other analytical aspects such as grain physical condition, cleaning steps, mycotoxins, gluten and food allergens, dietary fibre, test baking and image analysis. The editors should also be

thanked for including welcome chapters on non-wheat testing methods, as well as non-bread bakery foods and animal feeds.

Some readers might be annoyed by the use of black and white pictures. However, this is not a major issue because it might have kept the price of this book as low as possible, for the benefit of those from less developed countries. This is an ICC Handbook, which means that a brief description of ICC cereals testing methods is given. First called the International Association for Cereal Chemistry, ICC now stands for the International Association for Cereal Science and Technology, a non-profit organization devoted to the development of international cooperation and the dissemination of information related to cereal science. This book is an essential reference for any person in the cereal sector, including research scientists, students and non-specialists.

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