

# Book Reviews

## The Alcohol Text Book

**Editors: K.A. Jacques, T.P. Lyons and D.R. Kelsall**

Publication: November 2003

Publisher: Nottingham University Press, Nottingham

Hardcover, 1" × 11" × 8½", 446 p., plus fully searchable CD ROM of book included

Price: \$200 US including shipping and handling from Alltech.com

ISBN: 1-897676-13-1

This book, which comes from the Alltech 'stable' of publications, is the 4th edition of a book first published in 1988. It was originally based on papers presented at the Alltech Alcohol School and is still part of the material presented to all current delegates of the Alcohol School which is now held in Kentucky and Dublin. Twelve months ago there was a lack of up to date books on distilling but this year will result in the publication of at least 3 books considering this subject (the book on Whisky was reviewed in the last issue of this Journal) and they will complement one another. This book is one such a publication and will be an important addition to the library of anyone interested in the technical and production aspects of distilling. This is a multi-authored volume and many, but not all, of the chapters are written by employees of Alltech Inc. It is a reference book for the beverage, fuel and industrial alcohol industries. Following an opening chapter by Alltech CEO Pearse Lyons that reviews the 'Ethanol industry today', the book is divided into eight sections plus an extensive glossary of terms used in the ethanol-producing industries. The sections consider the following:

- Raw material handling and processing
- Substrates for ethanol production
- Yeast and management of fermentation
- Beverage alcohol production
- Contamination and hygiene
- Recovery
- Engineering ethanol fermentations
- The dryhouse, co-products and the future.

Most areas of alcohol distillation are covered – beverage and industrial alcohol. Considerable attention is devoted to raw materials and their conversion to fermentable substrates for ethanol production. Raw materials considered include conventional substrates – starch (from a variety of crops), whey and molasses and novel substrates such as lignocellulosics. As would be expected, yeast and fermentation are thoroughly covered by authors who have exten-

sive research and production experience in this subject. A number of distilled beverages are considered in detail including: Scotch, Irish and American whiskies, tequila, rum and liqueurs. As well as details of current production practices together with technical details many authors discuss historical anecdotes and the evolution of production processes. Distillation and other aspects of downstream processing, including the handling of co-products and their use in the livestock feed industry receive comprehensive attention. There are some very good flow diagrams of distillation processes. This is particularly the case in the chapter on 'Ethanol distillation: the fundamentals'. This book is well produced and the overall quality of the diagrams, figures and photographs is very good. The text contains a number of minor errors, which is not a serious fault, this can be expected in such a comprehensive volume. As with most current Alltech publications this text is published in both hard copy and CD-ROM versions.

Reviewed by Graham G. Stewart,  
PhD, DSc, FIBiol, FIBrew.

## Brewing Yeast Fermentation Performance

**2nd edition**

**Editor: Katherine Smart**

Published: March 2003

Publisher: Blackwell Science Inc.

Hardcover, 0.9" × 9.9" × 6.6", 336 p.

Price: \$99.99 US (Amazon.com)

ISBN: 0632064986

This book builds on the first edition of "Brewing yeast fermentation performance" and is an excellent companion reference source to the first edition, published in 2000. The chapters in the book offer useful and current information with many 2001 references. The book consists of 27 chapters and a total of 73 authors (most chapters having multiple authors). It draws expertise from a diverse and global group of authors from industry, research institutes and academia. This is not a core yeast textbook but rather a compilation of a series of papers on various key topics and assumes that the reader already possesses the base level of knowledge found in most yeast/fermentation textbooks. This book would not be suitable as a first book for someone who is new to the field and who requires the building blocks to understand fermentation. It is an ideal advanced book for brewers and researchers who wish to be updated with the latest information on factors that influence yeast fermentation performance. The table of contents is listed below.

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Reviewed by Inge Russell,  
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