

BOOK REVIEWS

Grand unified Theory: Part I, by Chandrakanth Nataraj (International Chamber of Natural Science, Charleston, SC, USA) 63 pp, \$ 8.00.

This small book is Part I of six parts on Grand Unified Theory by the author. Main theme of this book is “True Nature of the Higgs Mechanism”, which, as author reports, is “a force that always moves towards centre of a particle and holds particle as a single unit and that without this mechanism, the very existence of any given particle, matter or object is impossible. In other words by author, “Higgs Mechanism is a binding force that naturalizes all forms of energy and massive eruptions within every particle, object and system, through its extraordinary compressive strength. Higgs Mechanism is further expressed by author in an equation form as

Compressed Mass + Higgs Mechanism = Stable Particle

In other words,

Weak Force + Binding Force = Stable Particle, Stable Objects and Stable Systems

Alternatively,

Weak Force – Binding Force = Unstable particles with a huge mass like W&Z bosons + Mass-less Photon.

Though book is small but it gives a very great knowledge on particle physics. It is spread in 12 small chapters to explain Higgs Mechanism as overview, historical evolution, hypothesis, mass-energy conundrum, origin of mass, limitation of collider experiments, true nature of W&Z Bosons and future outcome of LHC (Large Hadron Collider). Author also appended summaries of forthcoming five parts of Grand Unified Theory.

This book gives an idea in different areas but no detailed explanations. It is presented to tell on the subject to all science lovers, detailed explanations are required for scientists in the world. Presentation is not as a well organized science book but as a popular science book for all to understand science. Overall,

the tiny book will be useful to one and all from scientists, researchers to science lovers.

Quality Control for Value Addition in Food Processing, by Dev Raj, Rakesh Sharma & V K Joshi (New India Publishing Agency, Pitam Pura, New Delhi 110 088) 2011, 324 pp, ₹ 895.00, \$ 40.00.

The book on food processing is a welcome addition. It provide platform for all food processing-related activities starting from food processing techniques through quality control and concluding with waste management, thereby giving total coverage of the subject. It covers entire subject area in 12 chapters, besides a glossary of related terms, bibliography and annexures comprising useful tables, specifications, standards and forms.

Chapter 1 on Food Processing Industry provides background, specific sectors, problems, prospects and future strategies for food processing industries. Chapter 2 on Processing Plant deals with costs and infrastructure on food processing plants. Chapter 3 on Processing Plant Hazards defines physico-chemical and bio-hazards and their control measures. Chapter 4 & 5, dealing with Quality Characteristics, Quality control & management, provide sensory and other characteristics alongwith factors influencing food quality, and quality control principles, benefits and prospects in food processing. Chapter 6 presents food standards, laws and statutes. Chapter 7 provides information on good agriculture, manufacturing and hygiene practices as food safety assurance systems.. Chapter 8 deals with food additives, whereas Chapter 9 provides role, properties and uses of enzymes in food processing industry. Chapter 10 details on Waste Management in food processing. Chapter 11 introduces marketing and export management in food processing industry. Finally, Chapter 12 on Practical Methods for Quality Control introduces all method types used in entire quality evaluation.

Important features of the book are tables, figures and plates in almost all chapters to make the understanding of subject matter easy.

Where necessary, techniques, rules and statutes are explained in detail. Food safety standards and regulations are another important features of this book. *In toto*, book is highly informative on all aspects related to food processing.

Presentation of information and data in this book need professional editing. Contents for every chapter given under Contents in the beginning are again repeated at the beginning of every chapter; this is a sheer wastage of a full page. Book requires removal of redundancies and fluffiness in the text matter to make the publication compact, crisp and to the point, thereby saving lot of space wasted in the book on one

hand and providing to readers more information in less time on the other hand.

Overall, this book is data-fed and will be useful to students at graduate and post graduate level of agricultural universities, besides researchers, teachers and all those related with the development of food processing industries.

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