

Review of *Whey Processing, Functionality and Health Benefits*, by Charles I. Onwulata and Peter J. Huth (Eds.). Ames, IA: Wiley-Blackwell, 2008. Reviewed by Fu Zhuo, University of Missouri-Kansas City, Kansas City, Missouri.

With research on whey protein on the rise, one book, in particular, has caught attention in the agricultural business field. *Whey Processing, Functionality and Health Benefits* summarizes the current state of the science and comprehensively presents whey protein processes, functionality, and health benefit implications. In addition, the book describes and predicts the future trends in whey protein research and its potential biological applications. It is one of the best books on this subject in breadth and depth to date.

The book's 14 chapters address various topics, including the history and progress in whey utilization and process technology and the health implications of its fractionation and separation. It also covers whey emulsions and stability under acidic conditions; whey protein films and coatings; and whey texturization in snacks, meat analogs, and other foods. Apart from those topics, it discusses the nanoparticles in hydrogels for delivery of bioactive components which have tremendous impact on medical treatment, as well as the role of whey protein in human health. The book provides information on all of the contributors and an appendix of acronyms. With long and detailed references, professional knowledge, and a detailed index, Dr. Onwulata and Dr. Huth have made this work a valuable collection of the current developments and research in whey protein processing and applications.

For the most part, this book is quite technical, except the first chapter, which reviews the history of whey protein processing and its applications. The last chapter highlights future trends of the industry. Some critics have expressed concern over the imbalance of writing, because the book contains contributions from so many experts. One reviewer even criticizes the repetition of some content in various chapters by different authors. I think this criticism may be true for some experts in the field who already know the "ins and outs" of whey processing, but the book is beneficial for graduate students who are new to the field and would benefit from a deeper understanding of certain issues. Different writing styles may also address different learning styles.

As Dr. Onwulata indicates in the Preface, this book is intended for food industry professionals, academic faculty, researchers, students, human nutritionists, health professionals, and policy makers, based on its specialized subject and technicality. It also suits the agricultural business retirees and other retired professionals who continue following the current and future developments in "whey processing, functionality and health benefits," which not only benefits the researchers, but also the public as a whole.