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The Soybean. Botany, Production and Uses. Edited by G. Singh. Wallingford, UK: CABI(2010), pp. 494, £115.00. ISBN 978-1-84593-644-0.

This book with 20 chapters and 34 contributors provides researchers and students with information arranged in sections on history and importance, botany, genetics and physiology, production, utilization and marketing and trade of soybean. Considering the global importance of this crop as number one in production among legumes, this is an ambitious book. It is largely well written/edited and is packed with valuable information for researchers. All the chapters are well supported by extensive lists of relevant references. The objectives have been achieved to a large extent with some very informative chapters such as Chapter 1: The origin and history of soybeans; chapter 6: Soybean yield physiology: principles and processes of yield production; and chapter 20: Global soybean marketing and trade: A situation and outlook analysis. However, some chapters tend to be more regional, such as Chapter 4: Soybean genetic resources. Others such as Chapter 12: Storage of soybean, place much more emphasis on a single point like 'drying'.

Bridging traditional research on soybean with modern molecular investigations is the current thrust and areas where the coverage of this book could have provided more value and understanding are: genetics; management of abiotic stresses; breeding for biotic and abiotic stress adaptation; newly introduced varieties, and quality and modern tools for breeding and adaptation to global warming.

Rajeev K. Varshney

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Physiology of the Pea Crop. Co-ordinated by N. Munier-Jolain, V. Biarnes, I. Chaillet, J. Lecouer and M-H. Jeuffroy with the collaboration of B. Carrouee, Y. Crozat, L. Guilioni, I. Lejeune and B. Tivoli. Boca Raton, FL, and Enfield, NH, USA: CRC Press and Science Publishers (2010), pp. 272, £53.87. ISBN 9-78157-808570-5.

This book is a detailed account of recent research into the physiology of the pea crop that draws on contributions from researchers in a range of disciplines within crop and plant science. It summarizes an extensive research programme in France which was a collaborative effort between technical institutes, research and agronomy schools, public and private plant breeders, co-operatives and Chambers of Agriculture. The book is well organized, providing an accessible account of current knowledge of pea physiology for researchers and students of crop science. The text is well supported by figures and diagrams throughout and cites journal papers extensively. The *Physiology of the Pea Crop* concludes with a chapter on the prospects for legume crops in France and Europe – an important issue with the current focus on global food security. My only criticism of the book is that in a few places the English can be difficult to follow and some important words are spelt inconsistently, e.g. *phyllochron* is spelt *phyllochrone* in some chapters (presumably the French spelling), which could be confusing for students who are unfamiliar with the terminology.

Overall, I welcome this book as an excellent summary of research into the physiology of the pea crop. It is well presented and is a valuable new text in this area.

Debbie Sparkes

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Cereal Grains: Properties, Processing and Nutritional Attributes. By S. O. Serna-Salvidar. Boca Raton, Fl, USA: CRC Press (2010), pp. 747, US\$99.00. ISBN 978-1-4398-1560-1.

This book seeks to provide comprehensive coverage of the processing of cereal grains and grain constituents into an array of food, beverage, fuel, industrial and animal feed applications. Early chapters give