

CONTENTS

| | |
|--|-----|
| Introduction | 1 |
| I SUCROSE AS A FOOD | |
| 1 Sugar as a food: an historical survey | 11 |
| 2 Social aspects of the taste for sweetness | 18 |
| 3 Sugar and food choice | 24 |
| 4 Sucrose and the food manufacturer | 32 |
| II THE CHEMISTRY OF SUCROSE | |
| 5 The chemical reactivity of sucrose | 49 |
| 6 Utilisation of sucrose by the chemist | 60 |
| 7 sugar-modified melamine resins | 69 |
| 8 The chemical synthesis of sucrose phosphates | 80 |
| 9 Chemical problems in the sucrose industry | 85 |
| III SUCROSE IN THE PLANT | |
| 10 The role of sucrose in green plants | 95 |
| 11 The site of sucrose synthesis in green plants | 103 |
| 12 The movement of sucrose through plant cells | 110 |
| 13 Plant growth regulators and the accumulation of sucrose in sugar cane | 133 |
| IV THE ABSORPTION AND METABOLISM OF SUCROSE IN ANIMALS | |
| 14 The role of the intestine in sucrose absorption | 155 |
| 15 Some effects of dietary sucrose | 172 |
| 16 The hyperlipidaemic property of sucrose | 183 |
| 17 Sucrose and blood lipids | 192 |
| V SUCROSE AND HUMAN DISEASE | |
| 18 Acute clinical syndromes related to sucrose ingestion in man | 203 |
| 19 Sucrose and dental caries | 221 |
| 20 Sucrose in the aetiology of coronary thrombosis and other diseases | 231 |
| INDEX | 231 |