

COLLECTION OVERVIEW

HUMAN NUTRITION AND FOOD TECHNOLOGY

I. SCOPE

Materials on food, food technology, human nutrition are found in the Library of Congress subclass TX, along with relevant sections of subclasses TP, GT, RA, and QP, as well as in the S and Z classes. Works on home economics, cookery, food chemistry, food safety testing, food supply safety issues, food contamination, the nutritional components of foods, food analysis methods and analytical tables, food additives, food design and production, and careers in the food industry, as well as the history of food, its preparation, preservation, and consumption are found in the core subclass TX. Also important to this subject area, is the TP subclass, which includes works on food processing and manufacture, technology, and all types of food engineering, and preservation, including refrigeration and fermentation, food additives and compounds, beverage technology, and fats and oils. Bibliographies are classed in various subdivisions of class Z; these include bibliographies on the food supply (Z7164), and on cookery and cookbooks (Z5771 and Z5776). Additionally, a fair number of materials of importance to human nutrition and food technology are classed in other areas, including works on nutraceuticals and on food and health (classed in RA), works on food supply and food supply safety, sustainability, GMO crops, and animal science (classed in S), works on food history and customs (classed in GT), and works on food microbiology (classed in QR). Closely allied with these collections are those in the chemical sciences. These materials are classed in pure chemistry (QD), chemical technology (TP), photography and the corresponding subclasses of Z.

II. SIZE

The Library's collections in the area of human nutrition, food technology, chemistry weigh in at 325,000 titles. This does not include the many items in custodial division, the Z classification, or in formats other than books, journals, and pamphlets.

III. GENERAL RESEARCH STRENGTHS

Human nutrition and food technology represents a wide-ranging, interdisciplinary subject area, bringing together materials from a variety of distinct fields. Subject areas of interest include food safety, food chemistry and analysis, food adulteration and contamination, human nutrition, physiology, biochemistry, food production and sustainability, food technology and manufacture, food preservation and processing, the history of food and human nutrition, gastronomy and cookery. The strength of the Library of Congress' collections in the area of human nutrition and food technology lies in its breadth and depth, reflecting the Library's long history of collecting to support

research by Congress, government agencies, the scientific and scholarly community, as well as the general public. In addition to actively maintaining a rich historical collection, the Library actively collects at the research level materials related to current issues and scientific research in most aspects of food and human nutrition. Materials are collected in all formats and languages.

The Library of Congress journal collections are strong in the subject area of human nutrition and food technology, with over 2,000 serials titles. Collections include long runs of some serials, some spanning a century of research and analysis in the area of nutrition, food technology, food chemistry, and chemical technology. Some of these are unique to the Library. A variety of electronic resources help researchers explore the collections and a growing collection of subscription databases complement the extensive print collections in these subjects as well as household technology, domestic science, and home economics.

Materials providing chemical formulae, data, and charts relating fermentation, the science of baking, breadmaking, and the preserving, canning and processing of food are well represented and well used. Nutritional tables, domestic and foreign, are also available in both print and electronic formats. Early nutritional studies are well-represented and have provided the data for dissertations and books on diet, food supply and policy, and nutrition in the 19th and 20th centuries.

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IV. AREAS OF DISTINCTION

One area of distinction is the Library's comprehensive collection of over 35,000 titles on cookery, represented by a wide array of both historical and current material. Topics collected include every aspect of cooking, including general recipes, techniques, gastronomy, regional, ethnic and international cookery, and children's cookbooks. The Library continues to build its collections related to food history and historical cookery, in all formats, to support research in American food history and the development of American regional and national cuisines. Locally produced cookery books, compiled by church groups and other organizations, form a small but important collection, of regional and historical interest, not duplicated elsewhere.

Two collections of special note are housed in the in the Rare Book and Special Collections Division. They are the 433-volume Elizabeth Robbins Pennell Cookbook Collection, strongest in French and Italian cookbooks from the 16th through the 18th centuries, and the Katherine Golden Bitting Collection, over 4,000 volumes on gastronomy, dating from the 15th through the 20th centuries. The Bitting collection contains materials that focus on the sources, preparation, and consumption of foods, their chemistry, bacteriology and preservation.

V. ELECTRONIC RESOURCES

Electronic resources are an integral part of the human nutrition and food technology collections at the Library of Congress. Many of these resources have been incorporated into the online catalog, while others are accessed through the Electronic Resources component of the Library's web site. Programs such as *Find It! Open URL Resolver* continue to work toward a seamless interface between records for electronic and print collections by improving linkages between bibliographic citations and full text accessible to Library staff and patrons. *Open URL* also links to a variety of Web services, including tables of contents, abstracts, the Library's print holdings, Web search engines, and citation management software. Nutrition and food technology-related materials of all types, including electronic resources, can also be identified through Library of Congress finding aids and bibliographic guides, which themselves are collected on the Science Reference Section web pages.

The list titled E-Journals in Health and Biological Sciences (in Electronic Resources) can be helpful in identifying titles. Particularly useful titles include the subscription databases: *JSTOR*, *Academic Search Premier*, *Applied Science and technology Full Text*, *Biological and Agricultural Index Plus*, *General Science Full Text*, *Homeland Security Digital Library*, *Humanities Full Text*, *ProQuest Databases*, *Readers' Guide Retrospective*, *Web of Science*, *Biological and Agricultural Index*, *Medline*, *Digital Dissertations* and *General OneFile*.

Freely available electronic resources collected by the Library, that often have materials of interest in the area of human nutrition and food technology include *FAOSTAT*, *HEARTH Home Economic Archive*, *USDA Food and Nutrition Information Center Databases*, *International Bibliographic Information on Dietary Supplements (IBIDS)*, and *Science.gov*. Maintaining functioning links becomes part of the process of collection development and maintenance, and issues related to the capture and archiving of web sites continue to be debated.

The real challenge is keeping up with the volume of publications in nutrition and food technology, keeping current, capturing those publications that are born digital before they disappear, keeping track of print titles that suddenly turn digital, and acquiring e-journals that are not purchased through an aggregated database. As more publications are issued digitally, the Library must ensure that all important and appropriate information is added to the collections and that the data formats represented in the general science collections are maintained to assure continued access to its digital information.

Also important are the Library's digitized collections in the Library's American Memory Collections. Materials in these collections that are often relevant include diaries, early works on travel, ephemera such as broadsides, cookery books, and personal narratives. Collections of note include the *Nicole Di Bona Peterson Collection of Advertising Cookbooks*, in the Emergence of Advertising in America Collection, produced in cooperation with Duke University. Several cookbooks originally printed between 1850 and 1880, can be found in *The Nineteenth Century in Print: the Making of America in Books and Periodicals*, a cooperative project with the University of Michigan. *Tending the Commons: Folklife and Landscape in Southern West Virginia* includes extensive interviews on native forest species and the seasonal round of traditional harvesting, with original sound recordings,

photographs and manuscripts from the *American Folklife Center's Coal River Folklife Project* (1992-99).

Chronicling America: the Historic American Newspaper Project, from the National Digital Newspaper Program, is another source for historical information. Material of interest may also be found in the Prints and Photographs Division and the American Folklife Center. Extensive holdings of law and Congressional publications provide a strong basis for research in legislation and regulations related to human nutrition and food technology, including legislation on food safety regulation. Electronic retrieval of legislative information is also available through *Thomas*, the Library's database of legislative information. Digital versions of statements and testimony on food security issues can also be located through the virtual *Homeland Security Library*.

VI. WEAKNESSES/EXCLUSIONS

The Library of Congress collects at research or comprehensive levels in most areas of human nutrition and food technology. However, the Library defers to the National Library of Medicine (NLM) in the areas of clinical research and clinical medicine in the area of nutrition. NLM collects research and clinical literature at the comprehensive level. Similarly, some areas of technical agriculture which may fall under the umbrella of food technology and manufacture are collected at lower levels by the Library of Congress, according to mutual agreement. However this policy is currently implemented in a selective manner, and technical materials on matters related to human nutrition or food manufacture may be collected if they will provide needed research value on issues of interest to Congress or areas of importance to the health and well being of the Library's various constituencies.

A long-standing exclusion from the Library of Congress collections in cookery and gastronomy are individual menus, which are not collected, but for which we get requests.