

ERRATA

Cereal Chemistry, Vol. 51, No. 5

Page 666, by M. A. Hyder, R. C. Hosney, K. F. Finney, and M. D. Shogren.

The table of contents incorrectly listed this paper as appearing on page 675. Page 666 should be substituted in the table of contents.

Page 674 of this article, please delete the sixth line from the bottom.

This paragraph should now read:

Starch-gel patterns of the protein fractions from the dough of RBS wheat flour, isoelectric soy protein, and SMT showed that the isoelectric protein fraction was clearly in the pH 6.1 insoluble gluten fraction (Fig. 5), apparently because it interacted with the pH 6.1 insoluble gluten fraction of flour in the presence of SMT. Thus, the large loaf volume response of soy flour to SMT is attributable to an interaction of soy proteins with wheat proteins. Additional evidence of the interaction of SMT with wheat-flour gluten was noted while the fractions were being prepared. For example, when the dough contained 2.5%

Page 675,

Study of Some Factors of Macaroni Brownness, *K. Kobrehel, B. Laignelet, and P. Feillet.*

Listing of this article was omitted from the table of contents. Please add.