
ERRATUM
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Page 248 by K. H. Tipples and R. H. Kilborn.

On page 255, last three lines on page should be replaced and should read as follows: “. . .

being grossly undermixed. Bread properties of the loaf baked from dough mixed to peak consistency at 160 rpm then “unmixed” for 4 min at 105 rpm were almost identical to those of a loaf baked from dough mixed to peak consistency at 105 rpm. This again confirmed that a . . .”