

## ERRATUM

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Page 608 by D. R. Goforth and K. F. Finney.

On page 610, the figure should be replaced with the figure shown here below. The figure caption remains the same—it is reprinted here for the reader's convenience.

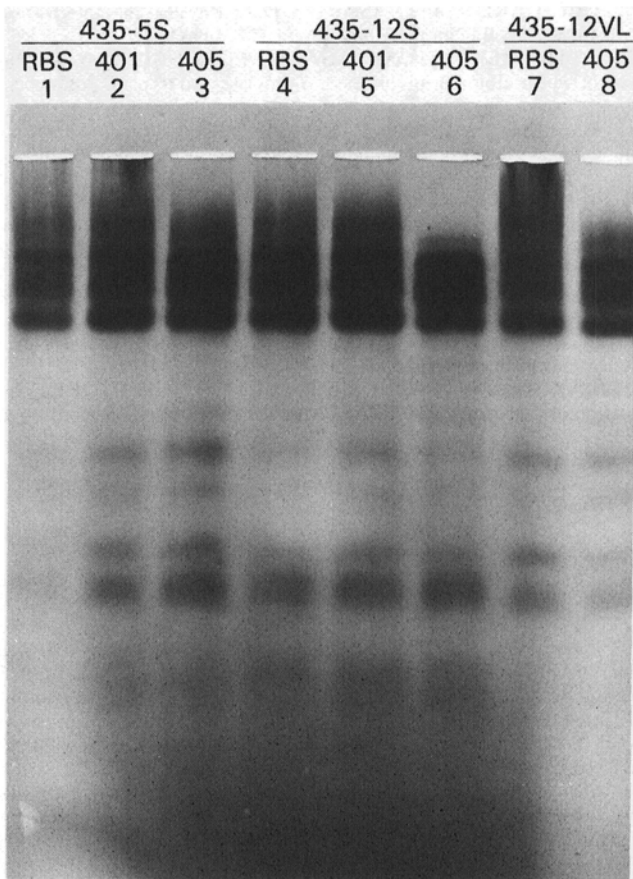


Fig. 3. Starch-gel electrophoretic patterns of lactic acid-solubilized gluten fractions obtained by ultracentrifugation at  $435,000 \times g$  (435) for 5 and 12 hr. S and VL are abbreviations for supernatant and viscous layer, respectively. RBS and 401 represent good-quality flours, and 405, a poor-quality flour.