

COMMUNICATION TO THE EDITOR

To the Editor:

I wish to draw to your attention the inaccuracy of a statement in the article "Prevention of Rancidity in Experimental Rat Diets for Long-Term Feeding," by K. Warner, C. N. Bookwalter, J. J. Rackis, D. H. Honig, E. Hockridge, and W. F. Kwolek, which was published in *Cereal Chemistry* 59(3):175-178. In the introduction the authors state "...no information is available on the stability of other types of rat diets. Rancidity development in rat diets such as those with casein has not been investigated...."

In fact, a paper entitled "Effect of Dietary Lipid Oxidation on Measurement of Protein Efficiency Ratios," by Evelyn E. Lohrey, Ian R. Hughes, and Ian K. Gray, was published in the *Journal of the Association of Official Analytical Chemists* in 1978 (Vol. 61, No. 1, pp. 104-110). The investigations reported in the article used

casein and lactalbumin as test proteins. Although the approach was rather different—with peroxide values being used as a measure of rancidity—the conclusions included a recommendation for the use of antioxidant. The authors also found that the oil quality, level of sucrose in the diet, and method of mixing diets had a bearing on the results.

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