

ERRATA

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On page 528, in the article entitled "Development of Cake Structure: Influence of Ingredients on the Measurement of Cohesive Force During Baking," the first sentence under Materials and Methods should end:

and an oil mixture, 55g.

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On page 19, in the article entitled "Relation of Polar Lipid Content to Mixing Requirement and Loaf Volume Potential of Hard Red Winter Wheat Flour," the following references were in error. They should read:

- CHUNG, O. K., and TSEN, C. C. 1975. Changes in lipid binding and distribution during dough mixing. *Cereal Chem.* 52:533.
- DAFTARY, R. D., POMERANZ, Y., SHOGREN, M. D., and FINNEY, K. F. 1968. Functional breadmaking properties of lipids. II. The role of flour lipid fractions in breadmaking. *Food Technol.* 22(3):79.
- FINNEY, K. F., and FRYER, H. C. 1958. Effect on loaf volume of high temperatures during the fruiting period of wheat. *Agron. J.* 50:28.