Erratum

CEREAL CHEMISTRY, Vol 72, No. 6, November-December 1995

Physical Properties of Soybean Meal. *Yujie Wang*, *Do Sup Chung*, and *Charles K. Spillman*

On page 524, Table I should be corrected as shown below (see shaded area).

TABLE I
Tabulation of Sieving Data and Calculation of Log-Normal Particle Size Distribution Parameters[a,b]

U.S. Sieve No.	d_i (mm)	W_i (g)	P_i (%)	ΣP_i (%<)	$\log d_i$	$W_i \log d_i$	$(\log d_i - \log d_{gw})$	$W_i(\log d_i - \log d_{gw})^2$
3	6.73							
4	4.76	0.303	0.306	99.69	0.751	0.228	0.857	0.223
6	3.36	0.073	0.074	99.62	0.602	0.044	0.706	0.037
8	2.38	0.963	0.972	98.65	0.451	0.435	0.556	0.298
12	1.68	11.353	11.459	87.189	0.301	3.417	0.405	1.866
16	1.19	20.840	21.034	66.155	0.150	3.135	0.255	1.354
20	0.841	21.353	21.552	44.604	0.000	0.004	0.105	0.234
30	0.595	16.123	16.273	28.331	–0.150	–2.424	–0.046	0.034
40	0.420	8.583	8.663	19.668	–0.301	–2.585	–0.197	0.332
50	0.297	6.333	6.392	13.275	–0.452	–2.863	–0.348	0.765
70	0.210	3.560	3.593	9.682	–0.603	–2.145	–0.498	0.883
100	0.149	3.370	3.401	6.281	–0.752	–2.535	–0.648	1.414
140	0.105	1.200	1.211	5.070	–0.903	–1.084	–0.798	0.765
200	0.074	2.147	2.167	2.903	–1.055	–2.264	–0.950	1.939
270	0.053	1.417	1.430	1.474	–1.203	–1.705	–1.099	1.710
Pan		1.460	1.474	0.000				
Summation		99.08	100.0			–10.341		11.853

[a] d_i = Screen opening diameter; W_i = sample weight; P_i = percentage of weight.
[b] Data in table are averages of three replicates.

Errata

CEREAL CHEMISTRY, Vol 73, No. 3, May-June 1996

Relationships of Quantity of Glutenin Subunits of Selected U.S. Soft Wheat Flours to Rheological and Baking Properties.
G. Hou, H. Yamamoto, and *P. K. W. Ng*

On page 361, Table IV should be corrected as shown below (see shaded area).

TABLE IV
Comparative Results of the Effects of Subunits 1 vs. 2* on Some Quality Parameters of 16 Soft Wheat Patent Flour Samples[a]

	Mean		
Parameters[b]	**1 (n = 10)**	**2* (n = 6)**	t[c]
FP (%)	7.7	8.0	0.87 ns
SQ (g/100g FP)	1.02	0.85	2.58*
P (mm)	29.6	39.5	2.41*
L (mm)	142.3	111.1	2.40*
P/L	0.22	0.38	2.93*
W ($\times 10^{-4}$ J)	105.5	103.2	0.16 ns
MPT (min)	3.7	2.6	1.82 ns
MS (min)	4.2	3.9	0.30 ns
FWA (%)	49.5	52.3	4.09**
JSCV (ml)	1162	1119	2.19 *
SSCD (cm)	8.74	8.35	5.41***

[a] *, ** and *** = significant at the 5, 1, and 0.1% levels, respectively; ns = not significant at the 5% level.
[b] FP = flour protein (14%, mb); SQ = subunit quantity; alveograph values: P = tenacity; L = extensibility; W = strength; MPT = mixograph peak time; MS = mixograph stability; FWA = farinograph water absorption; JSCV = Japanese sponge cake volume; SSCD = sugar-snap cookie diameter.
[c] Student's t-test.

On page 363, the literature citations should be corrected as shown below.

HOU, G., YAMAMOTO, H., and NG, P. K. W. 1996. Relationships of quantity of gliadin subgroups of selected U.S. soft wheat flours to rheological and baking properties. Cereal Chem. 73:352-357.