

Erratum

Erratum to “Three underutilised sources of starch from the Andean region in Ecuador Part I. Physico-chemical characterisation”
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Table 1

Physico-chemical properties together with $\lambda_{\max}$ and β amylolysis of the amylopectin fraction of *A. xanthoriza*, *C. edulis* and *O. tuberosa*

Source	Shape	Size (μm)	X-ray pattern	Amylose content (%)	Blue value ^a	$\lambda_{\max}$ (nm)	Isolated amylopectin	
							$\lambda_{\max}$ (nm)	β amylolysis ^a (%)
<i>A. xanthoriza</i>	Irregular	7–23	B	3–5	0.42 ± 0.02	559	551	56.6 ± 1.1
<i>C. edulis</i>	Oval	35–101	B	23.4–24.2	0.92 ± 0.04	613	574	67.6 ± 3.0
<i>O. tuberosa</i>	Oval	22–55	B	17.4–19.4	0.85 ± 0.04	598	560	64.5 ± 0.6

^a Mean value and standard deviation of measurements made at triplicate.

Table 2

Gelatinisation parameters of *A. xanthoriza*, *C. edulis* and *O. tuberosa* with and without SDS showing enthalpy (ΔH), onset (T_o), peak (T_m) and final (T_c) temperatures of gelatinisation together with T_{cx} and ΔH_{cx} of the amylose–SDS complex (n.d.: not detected)

Starch	T_o^a (°C)	T_m^a (°C)	T_c^a (°C)	$\Delta H^{a,b}$ (°C)	T_{cx}^a (°C)	$\Delta H_{cx}^{a,b}$ (J/g)
<i>A. xanthoriza</i>						
Without SDS	53.8 ± 0.1	60.1 ± 0.1	65.9 ± 0.8	17.6 ± 0.3	– ^d	– ^d
With SDS ^c	48.3 ± 0.3	54.6 ± 0.2	– ^d	12.0 ± 0.9	99.7 ± 0.6	0.2 ± 0.1
<i>C. edulis</i>						
Without SDS	56.8 ± 0.0	61.2 ± 0.1	67.7 ± 0.9	15.7 ± 0.2	– ^d	– ^d
With SDS ^c	54.6 ± 0.5	60.0 ± 0.2	– ^d	6.7 ± 1.1	97.9 ± 1.5	2.7 ± 0.4
<i>O. tuberosa</i>						
Without SDS	50.2 ± 0.1	55.9 ± 0.2	63.3 ± 0.4	14.6 ± 0.2	– ^d	– ^d
With SDS ^c	45.3 ± 0.1	50.5 ± 0.4	– ^d	7.3 ± 0.1	98.7 ± 1.9	2.0 ± 0.4

^a Mean value and standard deviation of measurements made at triplicate.

^b Expressed as J/g starch.

^c With 10% SDS (w/w, starch basis).

^d Not determined.

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