Table III. Storage of Parboiled Rice at Room Temperature (77° F.) in Light

Storage, Days	Open Containers								Sealed Containers					
	Pearl 1				Patna				Pearl 1			Patna		
	H_2O, %	CO[a]	PV[b]	FA[c]	H_2O, %	CO	PV	FA	CO	PV	FA	CO	PV	FA
0	12.5	1.1	12	73	11.4	0.8	31	58	1.1	12	73	0.8	31	58
28	11.3	3.9	421	74	10.7	1.5	227	66	4.7	409	77	0.5	175	70
39	...	8.2	746	77	...	2.3	408	...	8.5	676	86	1.0	314	...
53	11.0	9.8	564	85	10.6	3.0	404	75	7.3	486	82	3.6	381	71
63	10.5	15.1	829	89	10.6	1.5	278	86	24.6	1200	90	2.8	404	85
70	...	18.6	1103	...	...	...	...	...	12.2	756	...	...	...	...
77	10.6	8.4	647	88	10.5	3.0	361	87	10.3	515	91	2.6	379	81
89	10.6	17.6	1220	105	10.4	0.7	577	92	16.0	946	100	6.2	894	87
98	...	22.3	1104	116	...	9.9	984	108	24.5	1158	110	6.2	653	94
109	10.0	19.2	1046	136	9.8	6.6	881	121	30.2	1162	118	9.0	891	107
123	...	31.6	1393	168	...	12.6	1288	227	24.5	1165	112	11.5	859	100
137	9.8	32.7	1265	197	9.7	11.1	1183	155	42.6	1411	140	17.7	938	127
161	...	24.8	1005	150	...	20.4	1277	143	42.6	1296	171	26.7	1160	151
186	9.7	40.9	964	213	9.7	20.4	1295	222	42.2	1001	165	...	...	...
209	...	34.6	878	249	...	22.2	1058	216	50.2	989	191	51.3	1230	181
252	10.1	18.7	756	350	10.0	14.6	738	303	31.5	854	203	30.3	887	234
280	...	20.6	766	413	...	11.6	672	345	27.5	520	213	...	...	...
320	...	12.1	524	390	...	3.8	473	345	17.4	469	229	...	...	...
365	9.9	8.0	276	436	9.8	5.0	141	352	17.2	316	218	...	...	...

[a] Monocarbonyl values, micromoles per gram of oil.
[b] Peroxide values, microequivalents of oxygen per gram of oil.
[c] Free acidity, microequivalents per gram of oil.

the courtesy of R. R. Mickus, Rice Growers' Association of California, Sacramento, Calif. The Century Patna rice was supplied through the courtesy of K. K. Keneaster, Converted Rice, Inc., Houston, Tex.

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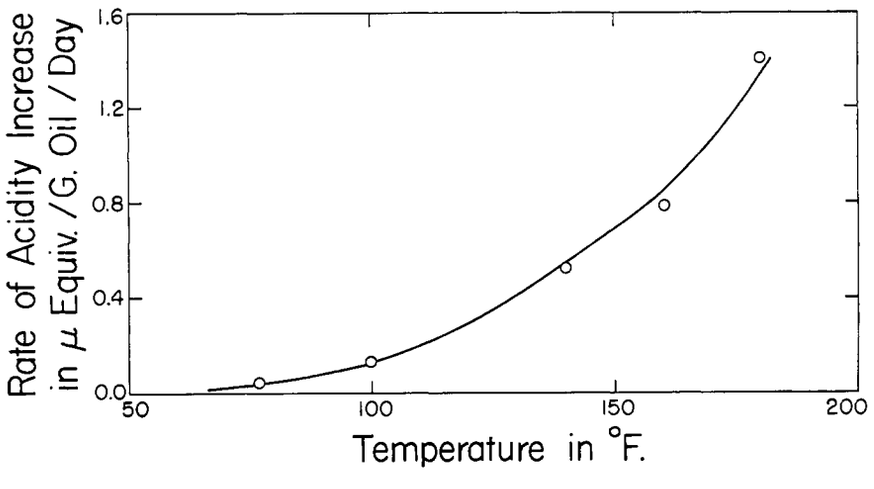
Figure 9. Relation of temperature to rates of acidity increase for sealed storage in the dark



Taste and Odor — Correction

In the article on "Taste and Odor. Study of Tastes and Odors Produced by Chloridation of Simple Nitrogenous Compounds" [Ingols, R. S., Hodgden, H. W., and Hildebrand, J. C., J. AGR. FOOD CHEM., **2,** 1068 (1954)] the third column of page 1068, the fifth line should read "excess hypochlorous acid." In the second paragraph, the sixth from the last line should read "amino acid derivative was detected." In the last line "studies" should be "studied." On page 1069, first column, the second line above Table I should read "hypochlorous acid." In the Literature Cited, (5), the third line should read "Fincher, E." In Table I the heading in the right-hand column should read "P.P.B."