

of ether and stirred 10 minutes. The MnO₂ was prepared by the method of Henbest *et al.* (1957). The mixture was centrifuged and the liquid decanted. Pentane (40 ml.) was added to the solid MnO₂, stirred, and decanted. The supernatants were combined, filtered, dried over Na₂SO₄, and concentrated to a crude product (weight 0.242 gram). GLC analysis showed the crude product was 80% pure. The infrared and MS data were consistent with those of nona-*trans*-2,*cis*-6-dienal which the authors isolated from cucumbers. The MS data were consistent with those furnished by Forss (1967). The infrared spectra were consistent with published data (Forss *et al.*, 1962a; Jutz, 1959).

The MS of the purified compound were run on a Consolidated 21-620 mass spectrometer. The molecular ion was 138 (low intensity), the base peak was 41, and the major ions in order of intensity were 70, 69, 81, 79, 94, 109, and 95. The infrared data were obtained on a Perkin-Elmer 237 double-beam grating instrument. The infrared spectra are reported in microns with the size of the maxima abbreviated as S meaning strong, M medium, and W weak. The infrared spectra found for the purified compound in the 5- to 15-micron range were: S (5.9), M (6.11, 6.88, 8.51, 8.85, 9.05, 10.25), W (6.78, 7.05, 7.15, 7.3, 7.52, 7.69, 7.94, 9.35, 9.90, 11.43, 12.1, 12.48, 13.89).

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Correction

SOME CHEMICAL PROPERTIES OF *MUNIDA GREGARIA* AND *EUPHAUSIA SUPERBA*

In this article by P. R. Burkholder *et al.* [*J. AGR. FOOD CHEM.* **15**, 718 (1967)], because of some errors in decimal points in Table I, the following corrected Table I is published.

Table I. Proximate Composition of *Munida gregaria* and *Euphausia superba*

	Results ^a	
	<i>Munida</i>	<i>Euphausia</i>
	%	
Ash	17.61	13.13
Crude protein ^b	(14.13)	(63.87)
Protein (amino N × 6.25)	13.19	37.75
Fat (ether extract)	38.08	17.79
Fiber (chitin) ^c	19.77	12.31
Carbohydrate	11.34	19.02
	Per 100 G.	
Caloric value ^d	441	387

^a Calculated to moisture-free basis.

^b Values in parentheses are based on the untenable common assumption that Kjeldahl N × 6.25 = protein.

^c Lovell *et al.*, *J. AGR. FOOD CHEM.* **16**, 204 (1968).

^d Based on caloric equivalents of 9, 4, and 4 per gram for fat, protein, and carbohydrate, respectively. Chitin is assumed to be noncalorigenic.

Also, in the text, page 718, second column, line 27 should read 11.34 and 19.02% rather than 44.98 and 57.92%, respectively, and page 719, first column, line 2 should read 17.79% rather than 1.77%.