alkane from triglycerides. The $RC(O_2)\cdot$ radical is a major intermediate in the radiolysis of triglycerides resulting from preferential scission at the glyceryl carbon–oxygen bond. This radical may suffer one of two possible fates. It can abstract a hydrogen atom to produce the free fatty acid, a major radiolytic product of all triglycerides. Or, it may lose CO_2 as shown above to yield the principal alkane. It can be seen that the second reaction would be favored perhaps at the expense of the first, by the presence of free carboxylic acids or the relatively great amounts of $RC(O_2)\cdot$ radicals produced from such acids and competing for termination by hydrogen abstraction.

It is evident from the results of this study that the free fatty acid (FFA) content must be carefully considered if quantitative analysis of the "major" hydrocarbons is to be used as a tool for evaluating the severity of irradiation in fat-containing foods. It is equally clear that radiolytic decomposition may be reduced by keeping the level of FFA in such foods to a minimum.

LITERATURE CITED

Balboni, J. J., Nawar, W. W., *J. Assoc. Off. Anal. Chem.* **53**, 726 (1970).
Beke, H., Tobback, P. P., Maes, E., *Food Sci. Technol.* **7**, 291 (1974).
Champagne, J. R., Nawar, W. W., *J. Food Sci.* **34**, 335 (1969).
Dubravcic, M. F., Nawar, W. W., *J. Assoc. Off. Anal. Chem.* **45**, 656 (1968).
Howton, D. R., Wu, G., *J. Am. Chem. Soc.* **89**, 516 (1967).
LeTellier, P. R., Nawar, W. W., *J. Agric. Food Chem.* **20**, 129 (1972).

Milan F. Dubravcic[1]
Wassef W. Nawar*

Department of Food Science and Nutrition
University of Massachusetts
Amherst, Massachusetts 01002
[1]Present address: University of Akron
Akron, Ohio 44304

Received for review February 26, 1976. Accepted June 14, 1976. Paper No. 2009, Massachusetts Agricultural Experiment Station, University of Massachusetts at Amherst. This work was supported in part by Experiment Station Project No. 198 and in part by U.S. Public Health Service Grant No. FD-00053.

CORRECTIONS

CHANGES IN CONCENTRATIONS AND INTERRELATIONSHIPS OF PHYTATE, PHOSPHORUS, MAGNESIUM, CALCIUM, AND ZINC IN WHEAT DURING MATURATION

In this article by Aratoonnaz Nahapetian and Abdollah Bassiri [*J. Agric. Food Chem.* **23**(6), 1179 (1975)], some of the data in Table III, p 1181, were not accurate. The correct information appears in the following table.

Table III. Average Changes in Concentrations of Mg, Ca, and Zn in Wheat (*Triticum aestivum* L.) Heads during Maturation

Days after anthesis	Concentration in dry matter[a]		
	Mg, ppm	Ca, ppm	Zn, ppm
0	751 ± 170	1331 ± 206	30 ± 3
7	728 ± 103	1226 ± 267	31 ± 4
14	794 ± 177	1236 ± 373	36 ± 4
21	874 ± 167	885 ± 159	32 ± 4
26	809 ± 215	731 ± 159	36 ± 6
48	1132 ± 659	1261 ± 562	36 ± 7

[a] Mean plus or minus standard deviation.

DETERMINATION OF MALATHION, MALAOXON, AND MONO- AND DICARBOXYLIC ACIDS OF MALATHION IN FISH, OYSTER, AND SHRIMP TISSUE

In this article by Gary H. Cook and James C. Moore [*J. Agric. Food Chem.* **24**(3), 631 (1976)] in Table III, p 634, the value for MCA in the gut should read 31.4 μg/g instead of 1.4 μg/g.