

Sir: I find this work of Per-Edvin Persson very exciting for he presents convincing experimental evidence for the conjecture that the odor character of a compound can change with dilution. Furthermore, his work implies that the odor threshold for the "camphoraceous" character of the methylborneols is 1 $\mu\text{g/g}$ or the same as the odor threshold for camphor itself! Below this level where these compounds exhibit their earthy character is the region of odor activity for the earthy smelling compound geosmin (*trans*-1,10-dimethyl-*trans*-9-decalol). Perhaps there are two different odor-active sites, one for camphoraceousness and one for earthyness, with drastically different sensitivities and the 2-methylborneols are active at both of them. It would seem that our statement that these com-

pounds do not have a musty odor was premature.

In our extracts of beets (*Beta vulgaris*) we have been unable to detect the presence of any earthy or camphoraceous odors at the retention times observed for the four isomers of 2-methylborneol, nor could we detect the presence of these compounds above 10 pg/g . Since the major source of earthyness in beets appears to be geosmin, it will be interesting to see how important the methylborneols are in the taints of microbial origin.

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CORRECTION

ANALYSIS OF FIBER COMPONENTS IN FEEDS AND FORAGES USING GAS-LIQUID CHROMATOGRAPHY, by George F. Collings and Melvin T. Yokoyma,* *J. Agric. Food Chem.* 1979, 27, 373.

On p 373, under Preparation of Alditol Acetates, the tenth sentence should read as follows: The hydrolyzed hemicellulose sugars in the filtrate were reduced to their respective alditols with 5 mL of sodium borohydride (1 g) in 1 N ammonia (50 mL) for 1 h with occasional swirling.