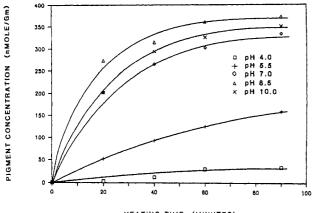
CORRECTION

ZINC COMPLEX FORMATION IN HEATED VEGETABLE PUREES, by Luke F. LaBorde and Joachim H. von Elbe,* J. Agric. Food Chem. 1990, 38, 484.

Figures 3-5 were interchanged. The correct figures and captions are as follows.



HEATING TIME (MINUTES)

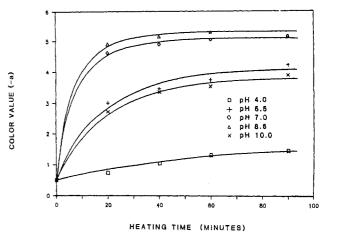


Figure 3. Formation of zinc pyropheophytin *a* in spinach puree containing 75 ppm Zn^{2+} ion at pH 4.0, 5.5, 7.0, 8.5, and 10.0 and heated at 121 °C. Average coefficient of variation 3.9%.

Figure 4. Increase in the color of spinach puree containing 75 ppm Zn^{2+} ion at pH 4.0, 5.5, 7.0, 8.5, and 10.0 and heated at 121 °C.

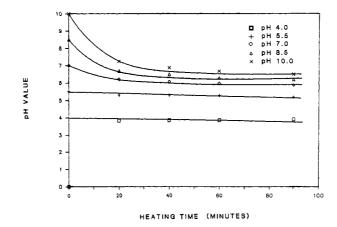


Figure 5. Change in the pH value of spinach puree containing 75 ppm Zn^{2+} ion at pH 4.0, 5.5, 7.0, 8.5, and 10.0 and heated at 121 °C.