CORRECTIONS

ANALYSIS OF HYDROXYLATED ATRAZINE DEGRADATION PRODUCTS IN WATER USING SOLID-PHASE EXTRACTION AND HIGH-PERFORMANCE LIQUID CHROMATOGRAPHY, by Robert N. Lerch* and William W. Donald. *J. Agric. Food Chem.* **1994**, *42*, 922.

The third from last sentence under Evaluation of Various SPE Bonded Phases under Results and Discussion should read as follows: In addition, the acidified water samples used with the SCX shift the tautomeric equilibrium to the *keto* form of the HADPs.

EFFECTS OF STRUCTURED TRIACYLGLYCEROLS CONTAINING STEARIC, ACETIC, AND PROPIONIC ACIDS ON THE INTESTINAL MICROFLORA OF RATS, by Saul Scheinbach,* Johnnie R. Hayes, Robert J. Carman, Dan Zhou, Roger L. Van Tassell, and Tracy D. Wilkins. *J. Agric. Food Chem.* **1994**, *42*, 572–580.

In Table 6, ω-muricholic acid should be listed as a secondary bile acid. This change affects Figure 3, which illustrates secondary bile acids as a percentage of total bile acids. Additionally, the data presented in Figures 2–4 and Tables 6–8 are 10-fold too high. The corrected figures and tables are printed below. These corrections do not change our original conclusions.

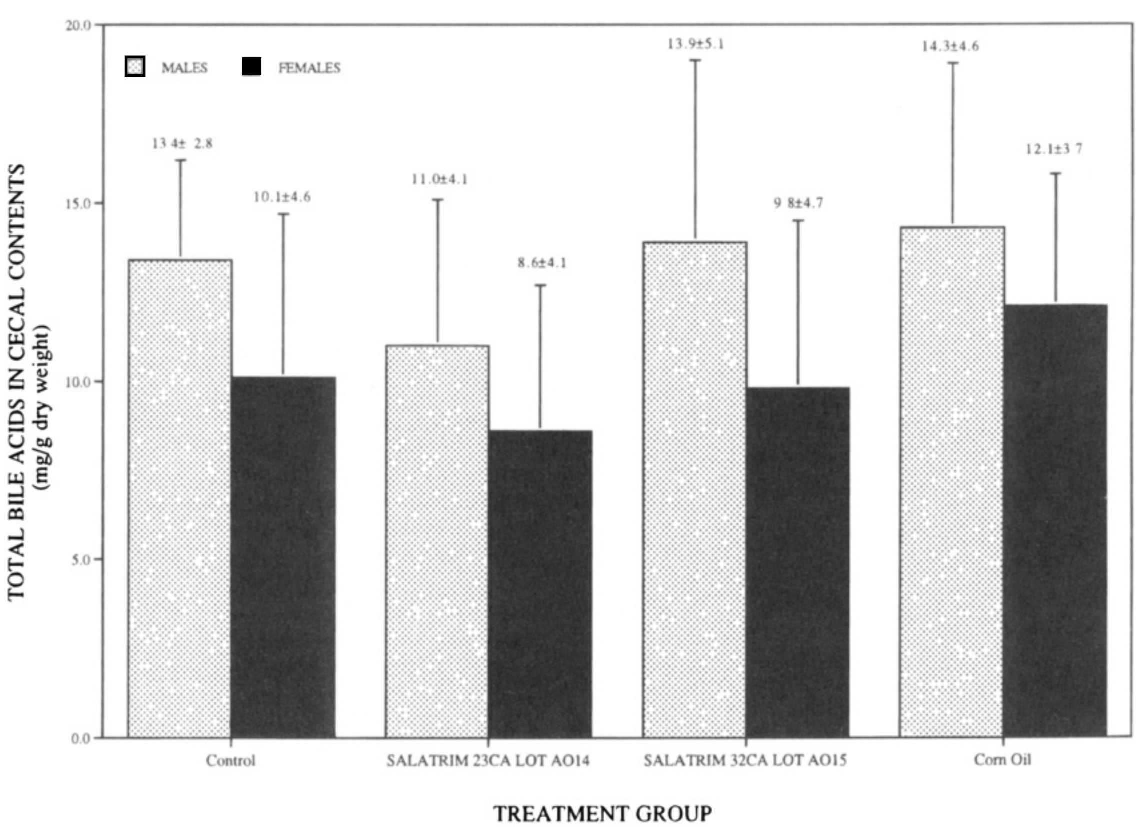

Figure 2

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Table 6. Primary and Secondary Bile Acids in Cecal Contents of Rats Fed SALATRIM Triacylglycerols and Corn Oil[a]

	control (mg/g)[b]		SALATRIM 23CA lot A014 (mg/g)		SALATRIM 32CA lot A015 (mg/g)		corn oil (mg/g)	
bile acid	male	female	male	female	male	female	male	female
primary								
cholic acid	0.52 ± 0.53	1.06 ± 1.72	0.85 ± 0.92	1.05 ± 2.25	1.57 ± 3.28	1.21 ± 1.89	1.54 ± 1.99	1.32 ± 1.45
α-muricholic acid	0.68 ± 0.30	1.27 ± 0.88	0.63 ± 0.32	0.87 ± 0.65**	0.84 ± 0.56	1.00 ± 0.79**	0.93 ± 0.50	1.80 ± 1.09
β-muricholic acid	1.38 ± 0.82	0.60 ± 0.42	1.12 ± 0.81	0.43 ± 0.35	1.38 ± 0.84	0.73 ± 0.83	1.44 ± 0.85	0.81 ± 0.44
secondary								
lithocholic acid	0.55 ± 0.18	0.80 ± 0.37	0.41 ± 0.19**	0.77 ± 0.35**	0.47 ± 0.17**	0.72 ± 0.31**	0.71 ± 0.24*	1.10 ± 0.36*
deoxycholic acid	4.59 ± 1.33	3.39 ± 1.72	4.42 ± 1.82	3.00 ± 1.28	4.86 ± 1.79	3.62 ± 1.96	4.76 ± 1.66	4.20 ± 1.47
hyodeoxycholic acid	2.24 ± 1.02	1.46 ± 0.68	1.66 ± 0.94	1.38 ± 0.72	2.02 ± 0.82	1.28 ± 0.60	2.06 ± 1.14	1.32 ± 0.62
ω-muricholic acid	2.87 ± 1.49	1.28 ± 1.15	1.62 ± 0.72*	0.96 ± 0.69	2.31 ± 1.31	1.03 ± 0.58	2.36 ± 1.53	1.40 ± 0.66
unsaturated ω-muricholic acid	0.58 ± 0.3	0.21 ± 0.17	0.30 ± 0.15*	0.15 ± 0.11	0.42 ± 0.22	0.17 ± 0.11	0.46 ± 0.28	0.20 ± 0.13

[a] Data represent the mean ± standard deviation of 20 rats per sex group. Statistically significant ($p \le 0.05$) as compared to basal diet (*) or corn oil diet (**). [b] Units are mg/g dry weight of cecal contents.

Table 7. Cholesterol and Coprostanol in Cecal Contents of Rats Fed SALATRIM Triacylglycerols and Corn Oil[a]

	control (mg/g)[b]		SALATRIM 23CA lot A014 (mg/g)		SALATRIM 32CA lot A015 (mg/g)		corn oil (mg/g)	
sterol	male	female	male	female	male	female	male	female
cholesterol	1.35 ± 0.33	1.52 ± 0.46	1.58 ± 0.37	1.65 ± 0.51	1.63 ± 0.56	1.50 ± 0.54	2.16 ± 1.30*	1.71 ± 0.51
coprostanol	2.87 ± 0.89	3.18 ± 1.15	3.90 ± 1.63*	3.82 ± 0.97	4.13 ± 1.08*	3.70 ± 1.03	3.86 ± 1.03*	3.32 ± 1.11
coprostanol/cholesterol	2.25 ± 0.9	2.16 ± 0.67	2.62 ± 1.24	2.58 ± 1.18	2.77 ± 1.01	2.65 ± 0.91	2.29 ± 1.17	2.19 ± 0.92

[a] Data represent the mean ± standard deviation of 20 rats per sex per group. Statistically significant ($p \le 0.05$) as compared to basal diet (*) or corn oil diet (**). [b] Units are mg/g dry weight of cecal contents.

Table 8. Primary and Secondary Phytosterols in Cecal Contents of Rats Fed SALATRIM Triacylglycerols and Corn Oil[a]

	control (mg/g)[b]		SALATRIM 23CA lot A014 (mg/g)		SALATRIM 32CA lot A015 (mg/g)		corn oil (mg/g)	
phytosterol	male	female	male	female	male	female	male	female
primary								
24β-ethylcholesterol	0.35 ± 0.10	0.33 ± 0.06	0.25 ± 0.05**	0.23 ± 0.45**	0.29 ± 0.06**	0.29 ± 0.06**	0.70 ± 0.26*	0.79 ± 0.51*
24β-methylcholesterol	0.30 ± 0.10	0.40 ± 0.40	0.56 ± 0.34*	0.18 ± 0.08*,**	0.40 ± 0.12**	0.21 ± 0.10*,**	0.60 ± 0.19*	0.32 ± 0.12
secondary								
24β-methylcoprostanol	0.37 ± 0.06	0.33 ± 0.06	0.33 ± 0.06**	0.31 ± 0.04**	0.33 ± 0.04**	0.28 ± 0.04*,**	0.45 ± 0.09*	0.45 ± 0.08*
24α-methylcoprostanol	0.58 ± 0.10	0.62 ± 0.12	0.60 ± 0.10**	0.62 ± 0.08**	0.72 ± 0.10*,**	0.78 ± 0.14*,**	1.23 ± 0.26*	1.25 ± 0.35*
24β-ethylcoprostanol	1.46 ± 0.18	1.57 ± 0.24	1.37 ± 0.19*	1.41 ± 0.12**	1.55 ± 0.15**	1.66 ± 0.26**	3.20 ± 0.70*	3.36 ± 0.61*
24α-ethylcoprostanol	0.33 ± 0.07	0.35 ± 0.07	0.33 ± 0.07**	0.34 ± 0.05**	0.31 ± 0.06**	0.33 ± 0.07**	0.48 ± 0.13*	0.48 ± 0.11*

[a] Data represent the mean ± standard deviations of 20 rats per sex per group. Statistically significant ($p \le 0.05$) compared to basal diet (*) or corn oil diet (**). [b] Units are mg/g dry weight of cecal contents.

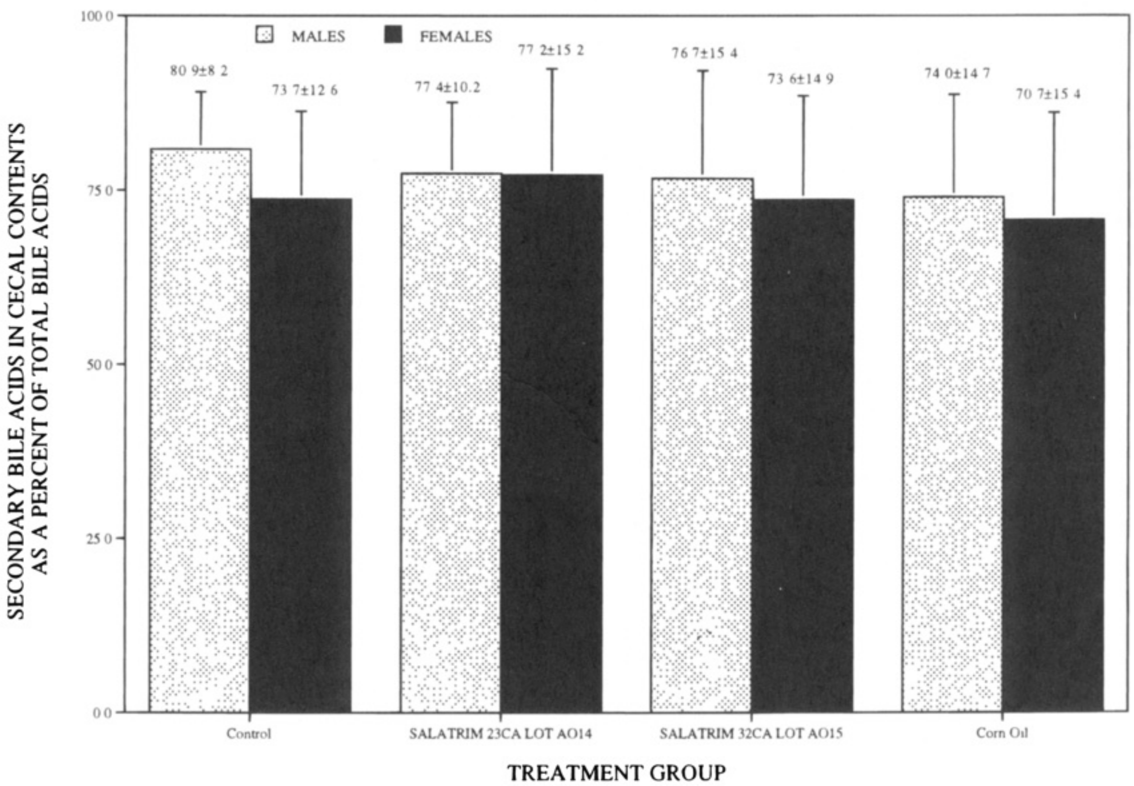

Figure 3

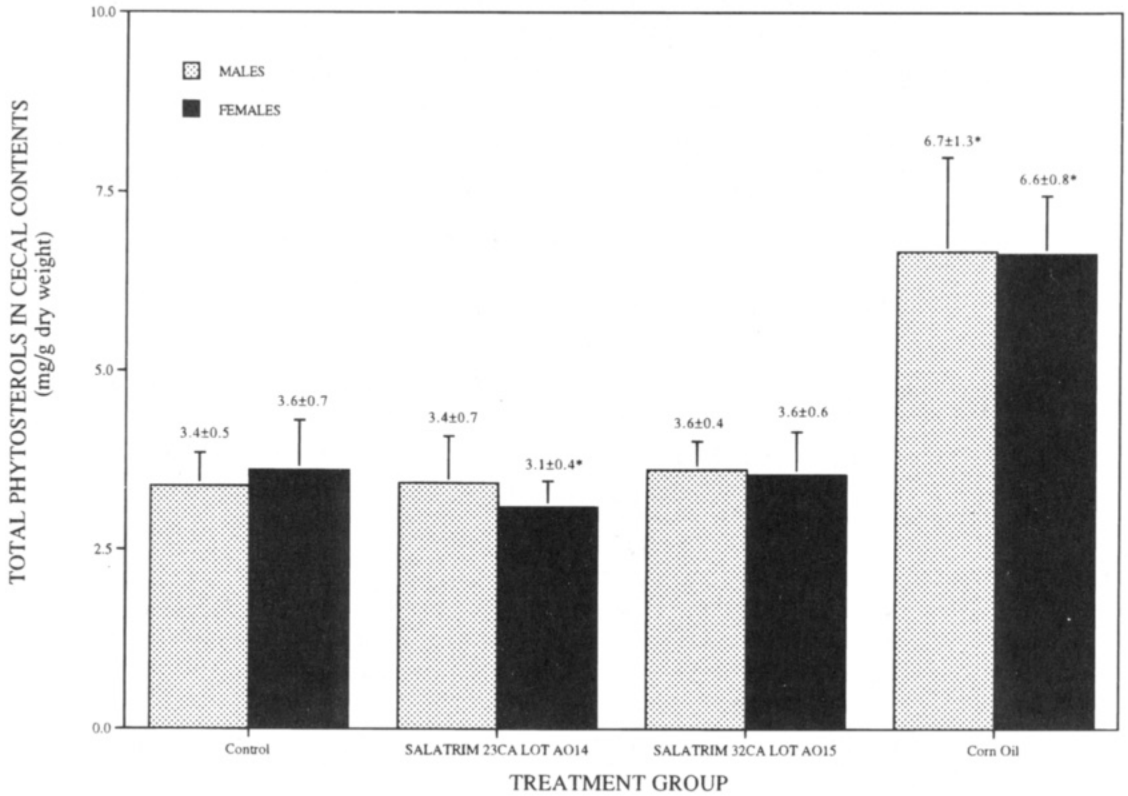

Figure 4

RHEOLOGICAL STUDY ON GELATION OF SOYBEAN 11S PROTEIN BY GLUCONO-δ-LACTONE, by Kaoru Kohyama,* Makoto Yoshida, and Katsuyoshi Nishinari. *J. Agric. Food Chem.* **1992**, *40*, 740–744.

The activation energy given in line 7 of the Abstract and in line 2 of the right-hand column of p 742 should be 7.8×10^1 kJ/mol.