

CORRECTION

EFFECT OF COATINGS AND PROLONGED STORAGE CONDITIONS ON FRESH ORANGE FLAVOR VOLATILES, DEGREES BRIX, AND ASCORBIC ACID LEVELS, by Elizabeth A. Baldwin,* Myrna Nisperos-Carriedo, Philip E. Shaw, and Jacqueline K. Burns. *J. Agric. Food Chem.* 1995, 43, 1321.

The solid columns of Figure 4A,B represent EtOH × 10.

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