

CORRECTIONS

OXYSTEROL FORMATION IN EGG POWDER AND RELATIONSHIP WITH OTHER QUALITY PARAMETERS, by Francesc Guardiola, Rafael Codony, Dave Miskin, Magda Rafecas, and Josep Boatella. *J. Agric. Food Chem.* **1995**, *43*, 1903–1907.

Powder egg residence time in the spray-dryer was 2.5 min instead of 25 min (p 1903). The mean value of moisture found in frozen egg samples was 76.17% instead of 23.83% (p 1906).

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STABILITY OF POLYUNSATURATED FATTY ACIDS IN EGG POWDER PROCESSED AND STORED UNDER VARIOUS CONDITIONS, by Francesc Guardiola, Rafael Codony, Albert Manich, Magda Rafecas, and Josep Boatella. *J. Agric. Food Chem.* **1995**, *43*, 2254–2259.

Powder egg residence time in the spray-dryer was 2.5 min instead of 25 min (p 2255). Antioxidant concentration was $\mu\text{g}/\text{mL}$ instead of $\mu\text{g}/\text{L}$. In Table 2, column labeled PG should be labeled AP + *dl*- α -T and vice versa. The sentence (p 2257) “AP + *dl*- α -T is significantly more effective than PG in preventing C20:4 n -6 loss” should read “PG is significantly more effective than AP + *dl*- α -T in preventing C20:4 n -6 loss”.

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