

## CORRECTIONS

INFLUENCE OF VARIETY AND AGING ON FOAMING PROPERTIES OF CAVA (SPARKLING WINE). 2, by Cristina Andrés-Lacueva, Rosa M. Lamuela-Raventós,\* Susana Buxaderas, and M. del Carmen de la Torre-Boronat. *J. Agric. Food Chem.* **1997**, 45, 2520.

Some of the values given in Table 2 for lactic acid and soluble proteins were incorrect. The correct values for lactic acid are as follows: 3 months, 0.06–0.16 g/L; 6 months, 0.08–0.18 g/L; 9 months, 0.09–0.19 g/L; 12 months, 0.09–0.19 g/L; 15 months, 0.11–0.21 g/L; 18 months, 0.20–0.30 g/L; 23 months, 0.37–0.47 g/L; 26 months, 0.62–0.71 g/L. The correct values for soluble proteins are as follows: 3 months, 5.86–6.45 mg/L albumin; 6 months, 6.29–6.88 mg/L albumin; 9 months, 5.44–6.03 mg/L albumin; 12 months, 5.07–5.66 mg/L albumin; 15 months, 5.53–6.12 mg/L albumin; 18 months, 5.98–6.57 mg/L albumin; 23 months, 5.41–6.00 mg/L albumin; 26 months, 4.04–4.63 mg/L albumin.

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INSECTICIDAL AND GENOTOXIC ACTIVITIES OF OREGANO ESSENTIAL OILS, by Ioannis Karpouthis, Evagelia Pardali, Efi Feggou, Stella Kokkini, Zacharias G. Scouras, and Penelope Mavragani-Tsipidou\*. *J. Agric. Food Chem.* **1998**, 46, 1111–1115.

The genetic constitution of the flare strain (under Materials and Methods, Genetic System) should read  $y w^{co}/y w^{co}$ .

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