

CORRECTIONS

INFLUENCE OF CARBON DIOXIDE ADDITION TO RAW MILK ON MICROBIAL LEVELS AND SOME FAT-SOLUBLE VITAMIN CONTENTS OF RAW AND PASTEURIZED MILK, by P. Ruas-Madiedo, V. Bascarán, A. F. Braña, J. C. Bada-Gancedo, and C. G. de los Reyes-Gavilan*. *J. Agric. Food Chem.* **1998**, *46*, 1552–1555.

In the first paragraph under Results and Discussion the third sentence should read as follows: Just after pasteurization, pH values of untreated and CO₂-treated milk were 6.76 and 6.55, respectively, and those of the titratable acidity were 0.16 and 0.19 ($p < 0.05$).

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DETERMINATION OF BISPHENOL-A IN REUSABLE POLYCARBONATE FOOD-CONTACT PLASTICS AND MIGRATION TO FOOD-SIMULATING LIQUIDS, by J. E. Biles,* T. P. McNeal, T. H. Begley, and H. C. Hollifield. *J. Agric. Food Chem.* **1997**, *45*, 3541.

The units for BPA concentration given in the final two sentences under Results and in Table 5 should be $\mu\text{g/L}$.

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