

## CORRECTIONS

**Formation of Methanethiol and Dimethyl Disulfide in Crushed Tissues of Broccoli Florets and Their Inhibition by Freeze-Thawing**, by Artemio Z. Tulio, Jr., Hiroyuki Yamanaka,\* Yoshinori Ueda, and Yoshihiro Imahori. *J. Agric. Food Chem.* **2002**, *50*, 1502.

The chemical structure of methanethiol (MT) in **Figure 8** should be  $\text{CH}_3\text{SH}$ , and the SMCSO units in **Table 1** should be mg/100 g f.w.

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**Solubilization of Acyl Heterogeneous Triacylglycerols in Phosphatidylcholine Vesicles**, by Rong Li, Walter Schmidt, Scott Rankin, Rosemary L. Walzem, and Elizabeth Boyle-Roden\*. *J. Agric. Food Chem.* **2003**, *51*, 477.

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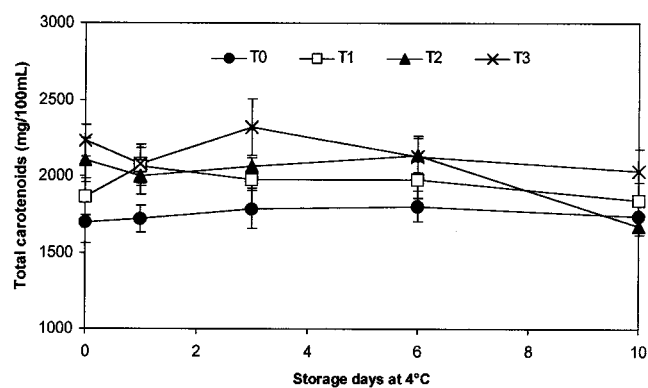
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**Vitamin C, Provitamin A Carotenoids, and Other Carotenoids in High-Pressurized Orange Juice during Refrigerated Storage**, by Concepción Sánchez-Moreno, Lucía Plaza, Begoña de Ancos, and M. Pilar Cano\*. *J. Agric. Food Chem.* **2003**, *51*, 647.

**Figure 1** as published was incorrect. The correct figure is below.



**Figure 1.** Profile of total carotenoid content in orange juices during storage at 4 °C for each high-pressure treatment assayed: T0, fresh (without treatment); T1, 100 MPa/60 °C/5 min; T2, 350 MPa/30 °C/2.5 min; T3, 400 MPa/40 °C/1 min. D0, immediately after treatment; D1–10 storage days at 4 °C.

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