

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 CH_3SH , and the SMCSO units in **Table 1** should be mg/100 g f.w.

JF030156T

10.1021/jf030156t

Published on Web 03/13/2003

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.

The following acknowledgments were omitted from the original publication:

We gratefully acknowledge technical assistance provided by Dr. Yiu-fai Lam, Dr. Yinde Wang, and Liya Goitom. This work was supported by American Heart Association Beginning Grant-in-Aid MGB0795, Maryland Agriculture Experiment Station Grant NFSC-99-19, and Texas Agricultural Experiment Station Grant H8738.

JF030122L

10.1021/jf030122l

Published on Web 03/08/2003

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.

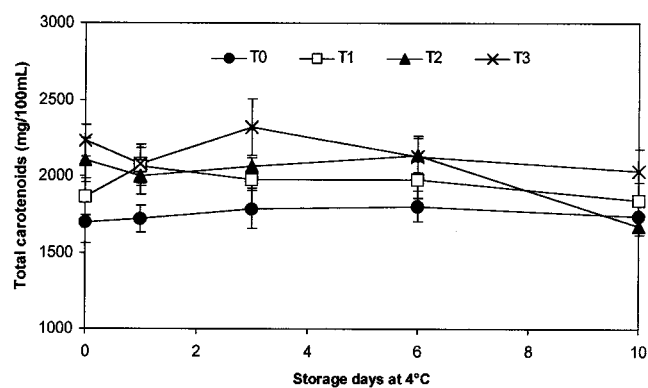


Figure 1. Profile of total carotenoid content in orange juices during storage at 4 °C for each high-pressure treatment assayed: T0, fresh (without treatment); T1, 100 MPa/60 °C/5 min; T2, 350 MPa/30 °C/2.5 min; T3, 400 MPa/40 °C/1 min. D0, immediately after treatment; D1–10 storage days at 4 °C.

JF0301450

10.1021/jf0301450

Published on Web 03/07/2003