

## CORRECTION

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**Analysis of a Model Reaction System Containing Cysteine and (E)-2-Methyl-2-butenal, (E)-2-Hexenal, or Mesityl Oxide**, by Christian Starkenmann. *J. Agric. Food Chem.* **2003**, *51*, 7146.

For compound **14**, the  $^{13}\text{C}$  NMR  $\delta$  value of 22.0 (t) should be replaced by 39.3 (t).

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**Discrimination of Olive Oils and Fruits into Cultivars and Maturity Stages Based on Phenolic and Volatile Compounds**, by Curtis M. Kalua, Rodney J. Mailer, Jamie Ayton, Malcolm S. Allen, Danny R. Bedgood, Jr., Andrea G. Bishop, and Paul D. Prenzler\*. *J. Agric. Food Chem.* **2005**, *53*, 8054.

Results generated for this paper are based on an invitation by Dr. Rod Mailer to Dr. Paul Prenzler to undertake collaborative research. Project harvest dates and sampling design were based on Dr. Mailer's understanding of maturity gained through previous similar studies.

The maturity index data in Table 1 were obtained by Jamie Ayton of New South Wales Department of Primary Industries.

We acknowledge that Dr. Mailer and Mr. Ayton should have been incorporated in the list of authors of the original paper. We apologize for our oversight.

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