

CORRECTIONS

Reducing, Radical Scavenging, and Chelation Properties of in Vitro Digests of Alcalase-Treated Zein Hydrolysates, by Lijuan Zhu, Jie Chen, Xueyan Tang, and Youling L. Xiong*. *J. Agric. Food Chem.* 2008, 56, 2714.

A printing error caused the heading for columns 6–9 of **Table 3** to be overlaid on the heading for column 5. The correct presentation is given below and the online version has been corrected as of May 7.

Table 3. Relative Peptide/Amino Acid Content (%) in Major Fractions of in Vitro Digests of Alcalase-Hydrolyzed Zein (ZH)

fraction	MW range (Da)	peak MW (Da)	alcalase 4.0 h	pepsin 1.0 h	pancreatin			
					0.5h	1.0h	1.5h	2.0h
1	>500	445–470	39.9	33.0	28.7	25.9	23.8	21.8
2	300–500	335–355	23.6	23.5	21.8	23.5	23.8	25.9
3	250–299	255–275	35.9	37.2	21.4	19.8	18.8	18.2
4	100–249	140–225			25.4	27.1	30.2	31.1

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