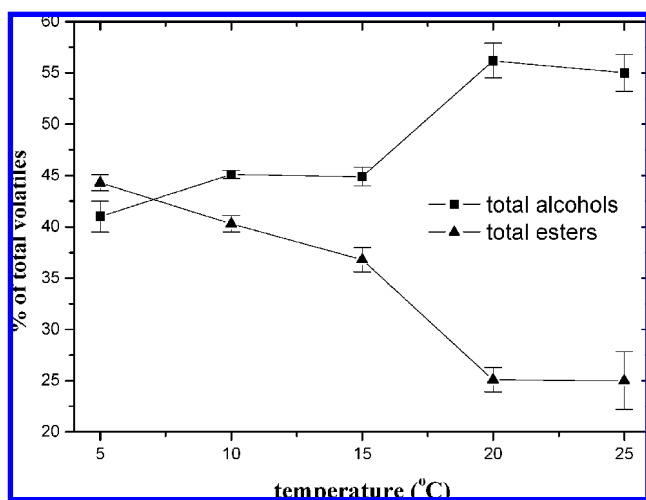


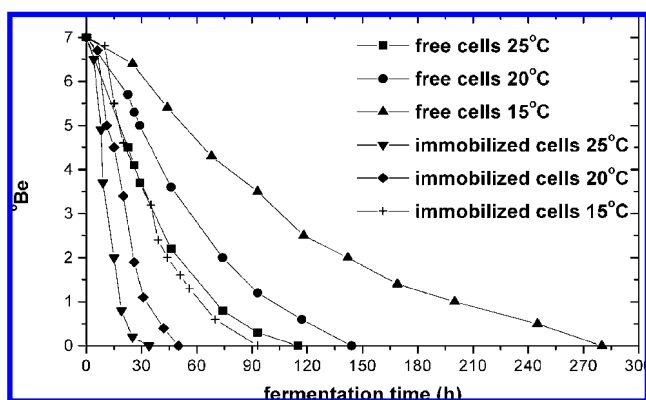
## CORRECTIONS

**Corn Starch Gel for Yeast Cell Entrapment. A View for Catalysis of Wine Fermentation**, by Panagiotis Kandylis, Amalia Goula, and Athanasios A. Koutinas\*. *J. Agric. Food Chem.* 2008, 56, 12037.

Figures 2 and 3 in the published version of this paper (published



**Figure 2.** Effect of temperature on percentages of total esters and total alcohols on total volatiles of wines produced by immobilized cells.



**Figure 3.** Fermentation kinetics observed with the use of 12% w/v glucose at 25, 20, and 15 °C by free and immobilized yeast cells on corn starch gel.

ASAP November 26, 2008, and in print in the December 24, 2008, issue) were incorrect. The correct versions are shown below.

JF900244T

10.1021/jf900244t

Published on Web 02/18/2009

**Rationalizing the Formation of Damascenone: Synthesis and Hydrolysis of Damascenone Precursors and their Analogues, in both Aglycone and Glycoconjugate Forms**, by Merran A. Daniel, Carolyn J. Puglisi, Dimitra L. Capone, Gordon M. Elsey,\* and Mark A. Sefton. *J. Agric. Food Chem.* 2008, 56, 9183.

In the first paragraph of the Discussion, the half-life values in parentheses should be interchanged, that is, the sentence in question should read as follows: “The hydrolytic data reported here show that the rates of formation of **1** from **6** (half-lives ( $t_{1/2}$ ) of 40 and 65 h at pH 3.0 and 3.2, respectively) are lower than from **5** (half-lives of 32 and 48 h, respectively, at the same pH values) (Table 1).”

JF900248H

10.1021/jf900248h

Published on Web 01/29/2009