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CORRECTION

Correction to Characterization of Flavor Modulating Effects in Complex Mixtures via High Temperature Liquid Chromatography

[*J. Agric. Food Chem.* **2010**, *58*, 458. DOI: 10.1021/jf9027552]. Katharina V. Reichelt, Regina Peter, Susanne Paetz, Michael Roloff, Jakob P. Ley,* Gerhard E. Krammer and Karl-Heinz Engel

Figures 3, **4**, and **5** were in error. The correct figures are given below.

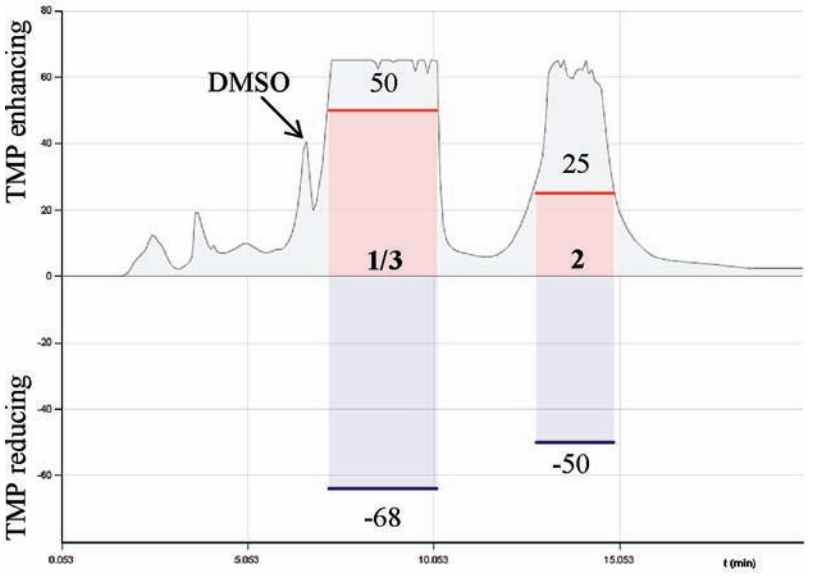

Figure 3. TMP values for a mixture of hesperetin (**3**), homoeriodictyol (**1**), and sterubin (**2**) dissolved in DMSO/ethanol 1:4 (v/v) after fractionation via LC Taste. The fractions were diluted 1:10 with a 5% sucrose (red) and 500 mg L^{-1} caffeine solution (blue), respectively, and compared to a blind HTLC fractionation (same conditions as for the compounds) blended 1:10 with a 5% sucrose or a 500 mg L^{-1} caffeine solution, respectively, by a paired comparison test (n = 10). TMP was calculated as given in eq 1.

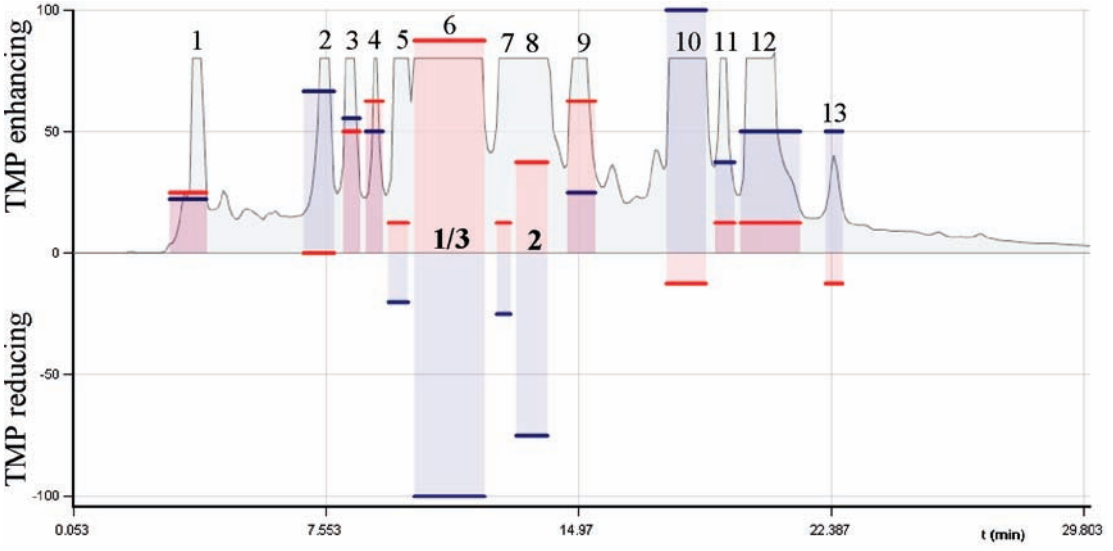

Figure 4. TMP values for Yerba Santa (*Eriodictyon angustifolium*) extract for taste modulation trials on sucrose (red) and caffeine solutions (blue) after fractionation via HTLC. Conditions are the same as given in **Figure 3**.

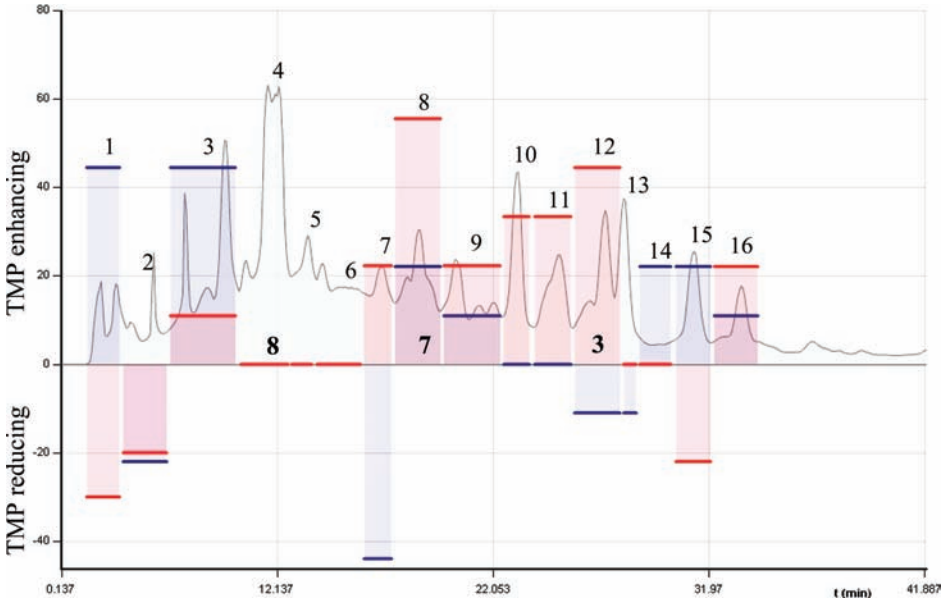

Figure 5. TMP values for honeybush (*Cyclopia intermedia*) extract for taste modulation trials on sucrose (red) and caffeine solutions (blue) after fractionation via HTLC. Conditions are the same as those given in **Figure 3**.

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