

Correction to Identification of Bisprenylated Benzoic Acid Derivatives from Yerba Santa (*Eriodictyon ssp.*) Using Sensory-Guided Fractionation [*J. Agric. Food Chem.* 2010, 58, 1850. DOI: 10.1021/jf903286s]. Katharina V. Reichelt, Beate Hartmann, Berthold Weber, Jakob P. Ley,* Gerhard E. Krammer, and Karl-Heinz Engel

The compound numbers in **Table 8** were not listed correctly in the original paper and may lead to misinterpretations. HED alone showed a –38% reduction of caffeine bitterness, whereas the combination of erionic acid C (**3**) with HED was much weaker in activity against caffeine.

Table 8. Evaluation of Flavor Modifying Effects of Erionic Acid C (**3**), Homoeriodictyol Monosodium Salt (HED), and a Mixture of **3** and HED in an Aqueous 500 mg kg⁻¹ Caffeine Solution^a

compound	rating without compound(s)	rating with compound(s)	panelists all/ modification ^b	modification of bitter rating ^d
3	4.5 ± 1.6 ^c	5.6 ± 1.8	18/11	+31% (<i>p</i> < 0.1)
HED	4.4 ± 1.5	3.1 ± 1.1	18/14	–38% (<i>p</i> < 0.01)
HED + 3	4.5 ± 1.5	4.0 ± 1.3	18/11	–14% (n.s.)

^aTest concentration, 100 mg kg⁻¹; scale, 1 (no effect) to 10 (strong bitter); calculation of significance according to Student's *t* test (n.s. = not significant). ^bRatio of number of all panelists against number of panelists who rated the bitterness of test solution lower/higher than standard solution. ^cStandard deviation. ^dModification [%] = 100 × (*I*_{test} – *I*_{blind})/*I*_{blind}; *I* = bitter rating – 1.

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