

Correction to Antihypertensive Effect of Peptide-Enriched Soy Sauce-Like Seasoning and Identification of Its Angiotensin I-Converting Enzyme Inhibitory Substances [J. Agric. Food Chem. 2010, 58, 821. DOI: 10.1021/jf903261h]. Takeharu Nakahara,* Atsushi Sano, Hitomi Yamaguchi, Katsutoshi Sugimoto, Hiroyuki Chikata, Emiko Kinoshita, and Riichiro Uchida

The unit of ACE inhibitory activity of identified substances in the Abstract, Results and Discussion, and Table 3 should be corrected to (IC₅₀, μ M). The correct ACE inhibitory activities are as follows: Ala-Trp, IC₅₀ = 10 μ M; Gly-Trp, IC₅₀ = 30 μ M; Ala-Tyr, IC₅₀ = 48 μ M; Ser-Tyr, IC₅₀ = 67 μ M; Gly-Tyr, IC₅₀ = 97 μ M; Ala-Phe, IC₅₀ = 190 μ M; Val-Pro, IC₅₀ = 480 μ M; Ala-Ile, IC₅₀ = 690 μ M; Val-Gly, IC₅₀ = 1100 μ M; and nicotianamine, IC₅₀ = 0.26 μ M.

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Correction to Calculating Radiation Exposures during Use of ¹⁴C-Labeled Nutrients, Food Components, and Biopharmaceuticals To Quantify Metabolic Behavior in Humans [*J. Agric. Food Chem.* **2010**, *58*, 4632. DOI: 10.1021/jf100113c]. Seung-Hyun Kim, Peter B. Kelly, and Andrew J. Clifford*

The final sentence under the heading Sample Collections (in the Materials and Methods section) should read as follows: When 100 nCi of 14 C was dosed to the 70 kg human subject, collected samples had 0.0014 nCi of 14 C/g, a level below the U.S. Code of Federal Regulations, Title 10, Section 20.2005, 1991 (cutoff for nonradioactive waste from 14 C animal studies, ≤ 50 nCi/g or 1 μ Ci/year).

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