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CORRECTION

Correction to Differentiation between Cooking Bananas and Dessert Bananas. 1. Morphological and Compositional Characterization of Cultivated Colombian Musaceae (*Musa* sp.) in Relation to Consumer Preferences [*J. Agric. Food Chem.* **2009**, *57*, 7857. DOI: 10.1021/jf901788x]. Olivier Gibert, Dominique Dufour,* Andrés Giraldo, Teresa Sánchez, Max Reynes, Jean-Pierre Pain, Alonso González, Alejandro Fernández, and Alberto Díaz

The text of Soluble Sugars by HPAEC-PAD under Materials and Methods should read as follows:

Soluble Sugars by HPAEC-PAD. Thirty milligram aliquots of dried and ground banana flours were weighed into 2 mL centrifuge tubes. Sugars were extracted twice using 1 mL of 80% ethanol at 80 °C for 30 min and centrifuged at 10000 rpm for 15 min. An additional extraction was performed using 1 mL of 50% ethanol in the same conditions. The supernatant fractions were mixed and introduced into a vial, the volume was adjusted to 5 mL, and then the mixtures were filtered via a 0.45 μm cellulose acetate screen.

The soluble sugars were separated using a Dionex DX600 with a Carbopac MA-1 column (Dionex Corp., Sunnyvale, CA). All determinations were carried out at a temperature of 30 °C and a flow rate of 0.4 mL/min, and 1 μL of sample was injected. The detection process used a pulsed amperometric detector (HPAE-PAD). After 10 min of elution with 0.8 M sodium hydroxide, alkaline gradients from 0.8 to 0.6 at 0.02 M/min and then from 0.6 to 0.8 at 0.02 M/min and then 10 min at 0.8 M were generated in succession. The soluble sugars were determined in duplicate, and the result was calculated in grams per 100 g, db.

Similarly, in Table 3, the column headings for columns 4, 5, and 6 should read "glucose g/100 g", "fructose g/100 g", and "sucrose g/100 g".

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