

Correction to Value-Added Processing of Peanut Meal: Aflatoxin Sequestration during Protein Extraction [*Journal of Agricultural and Food Chemistry* 2010, 58, 5625, DOI: 10.1021/jf9045304]. Lauren E. Kane, Jack P. Davis,* Joe W. Dorner, William F. Jaynes, Richard E. Zartman, and Timothy H. Sanders

The units given for “nitrogen” in Table 2 were incorrectly given as percent. The corrected table with the units given as g/L appears below. Also, the first author’s surname has been changed to Kane.

Table 2. Total Nitrogen, Glucose, Fructose, and Sucrose of Soluble Peanut Meal Fractions before and after Clay Treatment^a

pH	enzyme	AB20A	nitrogen (g/L)	glucose ($\mu\text{g}/\text{mL}$)	fructose ($\mu\text{g}/\text{mL}$)	sucrose ($\mu\text{g}/\text{mL}$)
2.0	control	–	1.6 ± 0.1 d	610 ± 90 b	740 ± 100 b	6500 ± 840 c
2.0	control	+	1.4 ± 0.1 d	810 ± 210 a	930 ± 220 a	6060 ± 1440 c
2.0	pepsin	–	4.8 ± 0.3 b	330 ± 170 c	420 ± 180 c	3840 ± 450 d
2.0	pepsin	+	4.7 ± 0.3 b	240 ± 100 c	330 ± 100 c	4010 ± 370 d
8.0	control	–	3.1 ± 0.7 c	30 ± 10 d	150 ± 10 d	8440 ± 750 a
8.0	control	+	3.3 ± 0.2 c	30 ± 10 d	150 ± 10 d	8900 ± 680 a
8.0	alcalase	–	6.1 ± 0.1 a	230 ± 20 c	90 ± 20 d	7690 ± 730 b
8.0	alcalase	+	6.0 ± 0.2 a	230 ± 20 c	100 ± 20 d	7650 ± 710 b

^a Means within a column followed by different letters are significantly different ($p < 0.05$).

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