

Correction to Influence of Coffee Roasting on the Incorporation of Phenolic Compounds into Melanoidins and Their Relationship with Antioxidant Activity of the Brew

Daniel Perrone, Adriana Farah,* and Carmen M. Donangelo

J. Agric. Food Chem. 2012, 60 (17), 4265–4275. DOI: 10.1021/jf205388x

Table 2 is correctly presented below.

Table 2. Contents (mg/100 g) and Distribution (%) of Phenolic Acids Covalently Bound to the HMWF Isolated from the Roasted Coffee Brews^{a,b}

roasting time (min)	total phenolics	caffeic acid		ferulic acid		dihydrocaffeic acid	
		content	%	content	%	content	%
<i>C. arabica</i> cv. Mundo Novo							
6	179.5 ¹	146.9 ¹	81.8	10.7 ¹	5.9	22.0 ¹	12.2
7	184.6 ¹	139.8 ¹	75.7	11.4 ¹	6.2	33.4 ²	18.1
8	153.6 ²	95.3 ²	62.1	11.8 ¹	7.7	46.5 ³	30.2
9	149.1 ²	83.1 ²	55.7	11.9 ¹	8.0	54.1 ^{3,4}	36.3
12	117.6 ³	47.8 ³	40.7	10.3 ¹	8.8	59.5 ⁴	50.5
15	83.6 ⁴	24.5 ⁴	29.4	7.4 ²	8.9	51.6 ⁴	61.7
<i>C. arabica</i> cv. Red Catuai							
6	196.1 ¹	167.2 ¹	85.3	11.2 ^{1,2}	5.7	17.8 ¹	9.1
7	195.9 ¹	144.8 ²	73.9	14.5 ¹	7.4	36.6 ²	18.7
8	175.2 ²	124.8 ³	71.2	13.6 ^{1,2}	7.8	36.8 ²	21.0
9	153.5 ³	87.8 ⁴	57.2	12.6 ^{1,2}	8.2	53.1 ³	34.6
12	151.4 ³	65.3 ⁵	43.1	13.2 ^{1,2}	8.7	72.9 ⁴	48.1
15	94.0 ⁴	31.1 ⁶	33.1	10.0 ²	10.7	52.8 ³	56.2
<i>C. arabica</i> cv. Yellow Bourbon							
6	184.7 ¹	153.7 ¹	83.2	12.2 ¹	6.6	18.8 ¹	10.2
7	174.0 ¹	121.7 ²	69.9	12.9 ^{1,2}	7.4	39.4 ²	22.6
8	159.5 ²	95.4 ³	59.8	14.8 ²	9.3	49.3 ³	30.9
9	149.0 ²	77.8 ⁴	52.2	14.7 ²	9.9	56.5 ³	37.9
12	97.2 ³	33.4 ⁵	34.3	10.5 ^{1,3}	10.8	53.3 ³	54.8
15	67.6 ⁴	17.5 ⁶	25.9	7.2 ³	10.7	42.9 ^{2,3}	63.4
<i>C. canephora</i> cv. Conillon							
6	370.3 ¹	244.7 ¹	66.1	62.5 ¹	16.9	63.0 ¹	17.0
7	364.7 ¹	215.1 ²	59.0	65.7 ¹	18.0	83.9 ²	23.0
8	341.9 ²	167.1 ³	48.9	61.8 ¹	18.1	113.1 ³	33.1
9	319.2 ³	121.8 ⁴	38.2	62.6 ¹	19.6	134.8 ⁴	42.2
12	213.8 ⁴	53.9 ⁵	25.2	42.3 ²	19.8	117.6 ³	55.0
15	164.5 ⁵	24.2 ⁶	14.7	24.0 ³	14.6	116.2 ³	70.7

^aResults are presented as means of three true replicates; CV was lower than 5% for samples roasted for up to 9 min and lower than 10% for samples roasted for 12 and 15 min. ^bDifferent superscript arabic numerals in the same subsets indicate that samples are statistically different ($p < 0.05$).