matter is responsible for the high refining loss of the coffee seed oil. The soap formed during the Wesson treatment facilitates a partial saponification or emulsification of the neutral oil by the excess alkali in the presence of cafestol monoesters, which is still more pronounced during the commercial refining process.

The effect of the unsaponifiable matter on the softening point of the coffee oil could not be substantiated, and the reason for its low softening point remains unexplained.

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# Erratum

In Appendix II to the "Report of the Instrumental Techniques Committee, AOCS, 1971-72" (*JAOCS*, 49:431A [1972]), a sentence is missing in the first complete paragraph on p. 436A. The entire paragraph is printed correctly below.

□□□

Filter the melted fat if it is not clear. Fill the sample tubes with fat (1.5-1.8 g) and place them in the metal block in a bath of 60 C. After 30 min at 60 C, the first tube (reference oil) is placed in the magnet, through which air of 60 C is blown. The average of two readings at the digital voltmeter is used for the calculation. At 60 C the reference oil is measured twice at the beginning and the end of the series. When two values deviate less than 1.5% the average is taken for the calculation. At a higher value all the measurements at 60 C must be repeated (instrumental instability). After the first measurement of the reference oil the other samples (including again the reference oil) are measured in a fixed sequence and placed in a bath of 0 C every minute and a half. After 90 min stabilization, the sample tubes are transferred every minute and a half in the same sequence as before in a bath at the first measuring temperature (10 C) (Note 7). After 30 min the signals are measured at 10 C (air through the magnet also 10 C) and the samples are then placed in a bath at the next measuring temperature. Repeat the procedure for all the measuring temperatures. If by mistake the temperature of the bath exceeds the required temperature, it must not be cooled because the melted part of the fat will not crystallize again. Maintain the wrong temperature and report the NMR values at that temperature.