

Misidentification of Fatty Acid Methyl Ester Peaks in Liquid Canola Shortening

Sir,

The fatty acids in Table 1 of our recent paper (1) on liquid canola shortening are based upon the elution position of these fatty acids following procedures described in (2). Specific analyses for the *trans*-fatty acid isomers indicated by R.G. Ackman (3) were not conducted. Thus, it is conceivable that the liquid shortening utilized contained *cis*-9, *trans*-11-18:2 and *cis*-9, *cis*-12, *trans*-14-18:3. The fatty acid labelled as 22:5 should have been labelled as 24:1 in the typing of Table 1. We are grateful to Ackman for drawing this matter to our attention.

REFERENCES

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