

Erratum

The first paragraph of "Incorporation of dietary 5,11,14-icosatrienoate into various mouse phospholipid classes and tissues," which appeared in the July 1993 issue (Berger, A., Fenz, R., and German, J.B. *J. Nutr. Biochem.* 4:409-420, 1993), inadvertently refers to an accompanying Pathway of Nutritional Biochemistry. Please note that after revision it was decided to omit the pathway from this article.

EDITOR: **G Campbell-Platt**
University of Reading, UK

ASSOCIATE EDITOR: **T A MacMurray**
H J Heinz Co, Pittsburgh, USA

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