

ERRATUM

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In Table III in the article entitled "The Physicochemical and Functional Properties of Soybean 11S Globulin—A Review," the row for solubility should have read "increase" in temperatures above 105°C. A correct version of Table III appears here.

TABLE III
Changes in the Characteristics of 11S Protein During High-Temperature Heating^a

| | Temperature of Heating (°C) | | | | | | | | |
|----------------------------------|-----------------------------|-----|-------|-----|-----|----------------------|-----|---------------------|-----|
| | 100 | 105 | 110 | 120 | 130 | 140 | 150 | 160 | 170 |
| Gross structure of subunits----- | intact----- | | ----- | | | little degraded----- | | ----- | |
| Solubility ----- | rapid decrease----- | | ----- | | | slow increase----- | | ----- | |
| Binding force----- | rapid increase----- | | ----- | | | slow decrease----- | | ----- | |
| (degree of aggregation) | ----- | | ----- | | | ----- | | ----- | |
| Expansion property----- | increase----- | | ----- | | | ----- | | rapid decrease----- | |
| Texture----- | hard fragile----- | | ----- | | | soft elastic----- | | ----- | |
| | ----- | | ----- | | | ----- | | sol-like----- | |

^a Reprinted from *J. Food Sci.* 40:541, 1975. Copyrighted by Institute of Food Technologists.