

Erratum

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Laboratory Procedure to Wet-Mill 100 g of Grain Sorghum into Six Fractions
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On page 393, Table I should be:

TABLE I
Composition of Grain Sorghums, Starch Recovery, and Starch Protein Content and Color

Pericarp Color	Grain					Starch				
	Hardness ^a (%)	Protein (%)	Fat (%)	Ash (%)	Starch (%)	Recovery (%)	Protein (%)	Damaged ^b (%)	Lightness ^c (L*)	Yellowness ^c (b*)
Mix (1996)	44	10.3	3.3	1.6	73.0	95.0	0.3	0.3	94.7	2.4
Mix (1998)	45	10.0	3.0	1.4	71.9	95.0	0.3	0.3	94.9	2.3
Red	50	13.9	3.4	1.5	69.6	92.5	0.3	0.3	94.5	2.4
White	50	13.4	3.4	1.7	69.2	93.8	0.3	0.5	94.9	2.1
White (food grade)	57	10.4	2.8	1.1	68.2	91.9	0.4	0.4	94.a	1.8

^a Hardness least significant difference ($P < 0.05$) • ($\alpha = 0.05$) = 1.6.

^b Damaged starch of commercial corn starch 0.64%.

^c Lightness of commercial corn starch 95.2, yellowness 4.2.