

Erratum

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Instrumental Assessment of Cooked Rice Texture Characteristics: A Method for Breeders

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The following tables should have been included with the text:

TABLE II
Model Statistics for Predicting Individual Sensory Attributes from Spectral Stress Strain Analysis Using All Samples ($n = 61$)

	MSE ^a	S_{tot} ^b	S_{ref} ^c	RMSEP ^d	RAP ^e	R_{cal} ^f
Phase I						
Initial starch coating	0.62	0.58	0.21	0.44	0.49	0.72
Slickness	1.85	0.77	0.37	0.74	0.10	0.39
Roughness	1.38	0.61	0.32	0.54	0.31	0.27
Stickiness	1.59	0.85	0.34	0.51	0.76	0.77
Phase II						
Springiness	0.88	0.44	0.26	0.40	0.28	0.67
Cohesiveness	1.29	0.55	0.31	0.44	0.53	0.74
Hardness	0.79	0.49	0.24	0.34	0.69	0.81
Phase III						
Cohesiveness of mass	1.50	0.76	0.33	0.54	0.62	0.71
Chewiness	0.50	0.34	0.19	0.35	-0.07	0.38
Uniformity of bite	1.64	0.41	0.35	0.37	0.69	0.73
Moisture absorption	0.86	0.41	0.25	0.36	0.37	0.50
Phase IV						
Residual particles	0.39	0.21	0.17	0.21	-0.03	0.18
Toothpacking	0.94	0.36	0.26	0.35	0.08	0.33

^a Mean square error derived from a two-way analysis of variance.

^b Standard deviation of the sensory intensities across all samples for a particular attribute.

^c Standard error of the reference method.

^d Root mean square error of prediction.

^e Relative ability of prediction values.

^f Regression coefficient for the calibration model.

TABLE III
Model Statistics for Predicting Individual Sensory Attributes from Spectral Stress Strain Analysis
Using Low-to-Intermediate Gel Temperature Samples ($n = 28$)

	MSE ^a	S_{tot} ^b	S_{ref} ^c	RMSEP ^d	RAP ^e	R_{cal} ^f
Phase I						
Initial starch coating	0.63	0.54	0.22	0.47	0.29	0.59
Slickness	1.80	0.75	0.37	0.67	0.27	0.38
Roughness	1.36	0.67	0.32	0.65	0.08	0.35
Stickiness	1.41	0.99	0.32	0.69	0.58	0.71
Phase II						
Springiness	0.82	0.42	0.25	0.38	0.28	0.85
Cohesiveness	1.28	0.53	0.31	0.40	0.65	0.86
Hardness	0.70	0.45	0.23	0.33	0.62	0.66
Phase III						
Cohesiveness of mass	1.35	0.78	0.32	0.47	0.76	0.69
Chewiness	0.42	0.25	0.18	0.26	-0.16	0.24
Uniformity of bite	1.48	0.45	0.33	0.36	0.79	0.63
Moisture absorption	0.81	0.34	0.25	0.33	0.12	0.48
Phase IV						
Residual particles	0.39	0.21	0.17	0.19	0.54	0.81
Toothpacking	0.89	0.41	0.26	0.37	0.31	0.57

^a Mean square error derived from a two-way analysis of variance.

^b Standard deviation of the sensory intensities across all samples for a particular attribute.

^c Standard error of the reference method.

^d Root mean square error of prediction.

^e Relative ability of prediction values.

^f Regression coefficient for the calibration model.

TABLE IV
Model Statistics for Predicting Individual Sensory Attributes from Spectral Stress Strain Analysis
Using Intermediate-to-High Gel Temperature Samples ($n = 33$)

	MSE^a	S_{tot}^b	S_{ref}^c	RMSEP^d	RAP^e	R_{cal}^f
Phase I						
Initial starch coating	0.58	0.58	0.21	0.43	0.51	0.74
Slickness	1.72	0.51	0.37	0.53	-0.16	0.30
Roughness	1.41	0.63	0.33	0.64	-0.06	0.40
Stickiness	1.67	0.87	0.36	0.51	0.79	0.82
Phase II						
Springiness	0.95	0.47	0.27	0.44	0.19	0.54
Cohesiveness	1.16	0.56	0.30	0.59	-0.13	0.33
Hardness	0.90	0.57	0.26	0.31	0.90	0.76
Phase III						
Cohesiveness of mass	1.47	0.70	0.34	0.54	0.53	0.70
Chewiness	0.55	0.39	0.21	0.33	0.37	0.63
Uniformity of bite	1.75	0.45	0.37	0.40	0.66	0.57
Moisture absorption	0.92	0.47	0.27	0.37	0.55	0.67
Phase IV						
Residual particles	0.38	0.21	0.17	0.24	-0.70	0.26
Toothpacking	0.96	0.32	0.27	0.32	-0.13	0.56

^a Mean square error derived from a two way analysis of variance.

^b Standard deviation of the sensory intensities across all samples for a particular attribute.

^c Standard error of the reference method.

^d Root mean square error of prediction.

^e Relative ability of prediction values.

^f Regression coefficient for the calibration model.