

Errata

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Glass Transition Behavior and Rheological Properties of Surfactants and Gluten-Surfactant Mixtures

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The second sentence in the Abstract should read: The plasticizing effect of water on T_g of gluten exhibited little apparent change in the presence of DATEM, MG, or SSL (gluten-surfactant 10:1), in the moisture range of 6.5–21.3% as shown by mechanical spectrometry and differential scanning calorimetry.

The second sentence under the heading “Mechanical Spectrometry” on page 583 should read: Gluten and gluten-surfactant strips (length 43.7 ± 2.34 mm, width 11.40 ± 0.34 mm, thickness 1.49 ± 0.03 mm) were placed in the rectangular torsion fixture of the RMS and scanned at 0.05% strain and 6.28 rad/sec (1 Hz), parameters found within the linear viscoelastic range of the materials, from -80 to 160°C at $5^\circ\text{C}/\text{min}$.

The top line of the second column on page 584 should read: . . . grams of gluten-surfactant mixtures, possibly due to the low . . .

The correct version of Figure 7 on page 586 appears below.

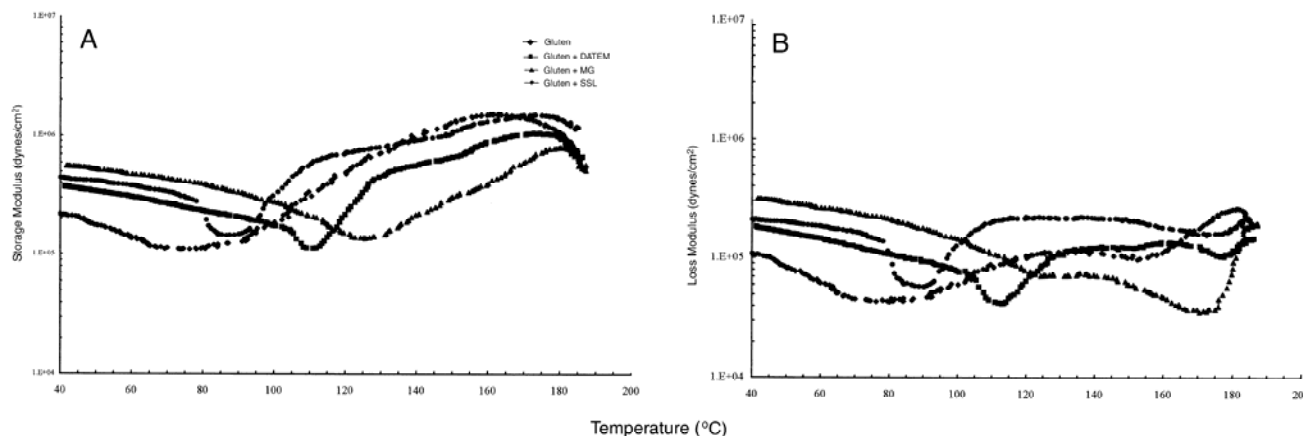


Fig. 7. Temperature sweep of 30% moisture gluten and gluten-surfactant mixtures (strain 0.6%; ν 6.28 rad/sec; pressure 200 psi). Storage modulus (G') (A). Loss modulus (G'') (B).

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Changes in Distribution of Isoflavones and β -Glucosidase Activity During Soy Bread Proofing and Baking

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