

Erratum

CEREAL CHEMISTRY, Vol. 83, No. 1, January-February 2006

Distribution of Redox Enzymes in Millstreams and Relationships to Chemical and Baking Properties of Flour

D. Every, L. D. Simmons, and M. P. Ross

Cereal Chem. 83(1):62–68

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Corrected statements were inserted into paragraphs 3 and 4 on page 63:

“One unit (U) of AOX or DAR activity is defined as the amount of activity that oxidizes or reduces 1.0 nanomol of substrate in 1 min at 30°C.”

“One unit (U) of LOX activity is defined as the amount of activity that oxidizes 1.0 nanomol of linoleic acid in 1 min at 30°C.”

Definitions of one unit of enzyme activity now appear in Figures 1, 4, and 5 as shown below.

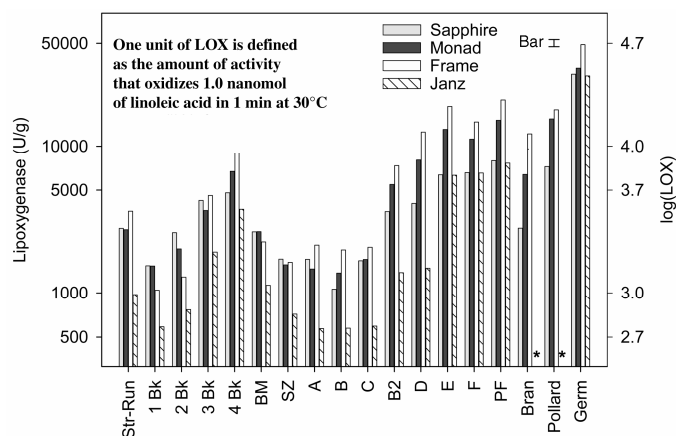


Fig. 1. Distribution of lipoxygenase (LOX) in millstream fractions and straight-run flour (Str) of four wheat cultivars. Bar indicates least significant difference at the 5% level (df 70) between two means on the log scale derived from analysis of variance. Locations marked * have no data for bran or pollard of Janz.

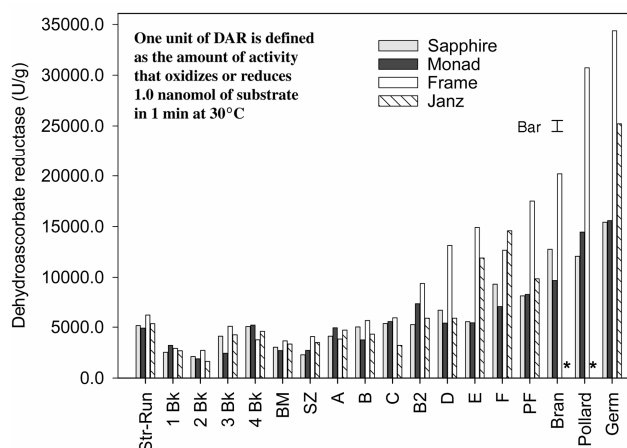


Fig. 5. Distribution of dehydroascorbate reductase (DAR) in millstream fractions and straight-run flour (Str) of four wheat cultivars. Bar indicates least significant difference at the 5% level (df 70) between two means derived from analysis of variance. Locations marked * have no data for bran or pollard of Janz.

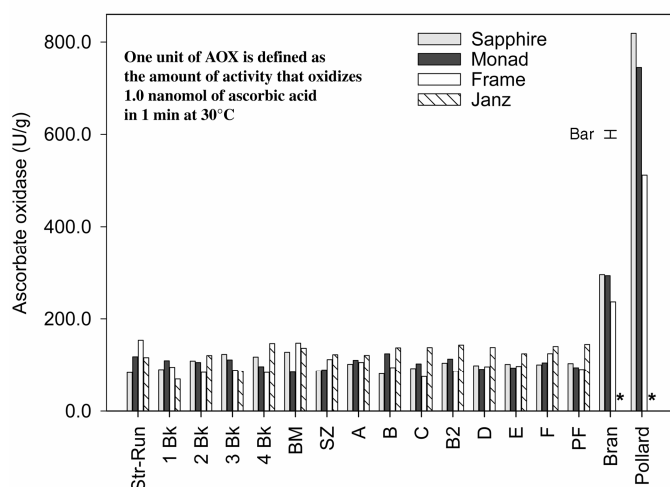


Fig. 4. Distribution of ascorbate oxidase (AOX) in millstream fractions and straight-run flour (Str) of four wheat cultivars. Bar indicates least significant difference at the 5% level (df 66) between two means derived from analysis of variance. Locations marked * have no data for bran or pollard of Janz. No data was collected for germ of any cultivar.

Erratum

CEREAL CHEMISTRY, Vol. 83, No. 2, March-April 2006

Ethanol Production from Pearl Millet Using *Saccharomyces cerevisiae*

X. Wu, D. Wang, S. R. Bean, and J. P. Wilson

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On page 128, Table I was corrected to show the fat content of corn as 4.05%

TABLE I
Chemical Composition of Pearl Millet and Corn Samples

Samples	Moisture (%)	Starch (% db)	Protein (% db)	Crude Fat (% db)	Crude Fiber (% db)	Ash (% db)
Millet						
04F-303	11.27 ± 0.17 ^a	65.30 ± 0.13	13.68 ± 0.02	6.27 ± 0.07	1.10 ± 0.06	1.76 ± 0.02
Tifgrain-102	11.77 ± 0.07	68.07 ± 0.69	10.08 ± 0.03	6.48 ± 0.06	1.87 ± 0.07	1.96 ± 0.03
04F-2304	11.23 ± 0.09	69.92 ± 0.78	9.72 ± 0.01	6.80 ± 0.07	1.73 ± 0.03	1.73 ± 0.03
04F-106	10.90 ± 0.05	70.39 ± 0.94	10.86 ± 0.01	6.68 ± 0.07	1.00 ± 0.07	1.53 ± 0.03
Corn	13.03 ± 0.05	73.00 ± 0.82	8.35 ± 0.04	4.05 ± 0.05	1.97 ± 0.06	1.54 ± 0.04

^a Mean ± standard deviation.