

#### ERRATA

*Cereal Chemistry*, Vol. 61:No. 1  
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On page 38, in the article entitled "Rheological Behavior of Venezuelan *Arepa* Dough from Precooked Corn Flour," the first sentence under **Rigidity in the Elastic Range** should have read:

*Arepa* doughs, made with the precooked corn flour and weighing an average of 69 g each, were shaped into disks 1.7 cm thick and 7 cm in diameter, packed in polyester/polyethylene bags, and cooked in boiling water for different lengths of time.

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On page 209, in the article entitled "Factors Involved in the Stability of Frozen Dough. I. The Influence of Yeast Reducing Compounds on Frozen-Dough Stability," under **Gassing Power and Baking Activity**, the first sentence of the second paragraph should have read:

Baking activity was evaluated by the following "no-time" formulation: 100 g of flour (14% moisture basis), 4.0 g of sugar, 1.5 g of salt, 4.0 g of shortening, 5.0 g of yeast, 100 ppm ascorbic acid, 30 ppm potassium bromate (flour basis), and an optimum amount of water.