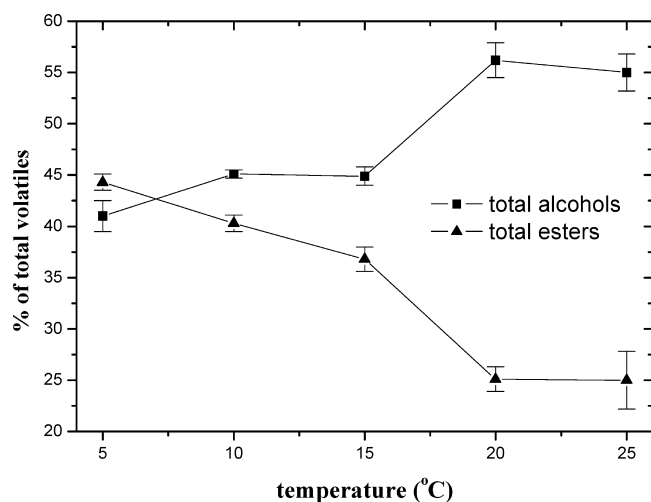


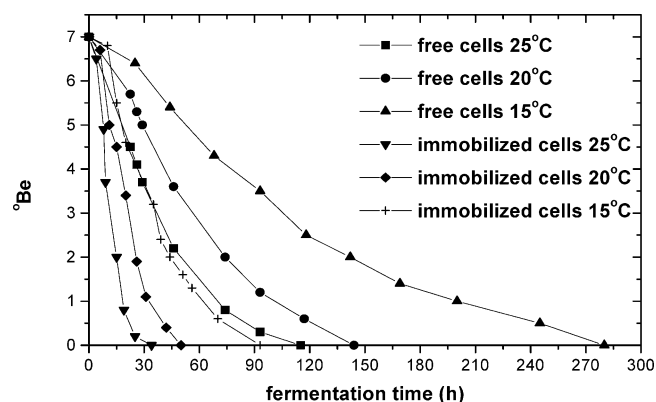
## CORRECTIONS

**Corn Starch Gel for Yeast Cell Entrapment. A View for Catalysis of Wine Fermentation**, by Panagiotis Kandyliis, Amalia Goula, and Athanasios A. Koutinas\*. *J. Agric. Food Chem.* **2008**, *56*, 12037.

Figures 2 and 3 in the published version of this paper (published



**Figure 2.** Effect of temperature on percentages of total esters and total alcohols on total volatiles of wines produced by immobilized cells.



**Figure 3.** Fermentation kinetics observed with the use of 12% w/v glucose at 25, 20, and 15 °C by free and immobilized yeast cells on corn starch gel.

ASAP November 26, 2008, and in print in the December 24, 2008, issue) were incorrect. The correct versions are shown below.

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10.1021/jf900244t

Published on Web 02/18/2009

**Rationalizing the Formation of Damascenone: Synthesis and Hydrolysis of Damascenone Precursors and their Analogues, in both Aglycone and Glycoconjugate Forms**, by Merran A. Daniel, Carolyn J. Puglisi, Dimitra L. Capone, Gordon M. Elsey,\* and Mark A. Sefton. *J. Agric. Food Chem.* **2008**, *56*, 9183.

In the first paragraph of the Discussion, the half-life values in parentheses should be interchanged, that is, the sentence in question should read as follows: “The hydrolytic data reported here show that the rates of formation of **1** from **6** (half-lives ( $t_{1/2}$ ) of 40 and 65 h at pH 3.0 and 3.2, respectively) are lower than from **5** (half-lives of 32 and 48 h, respectively, at the same pH values) (Table 1).”

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