

Correction to Glucose Slows Down the Heat-Induced Aggregation of β -Lactoglobulin at Neutral pH

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The print publication included an error in the second author's name, which is corrected above. Also, the *x*-axis labeling was cut off in Figure 1 and is shown correctly below.

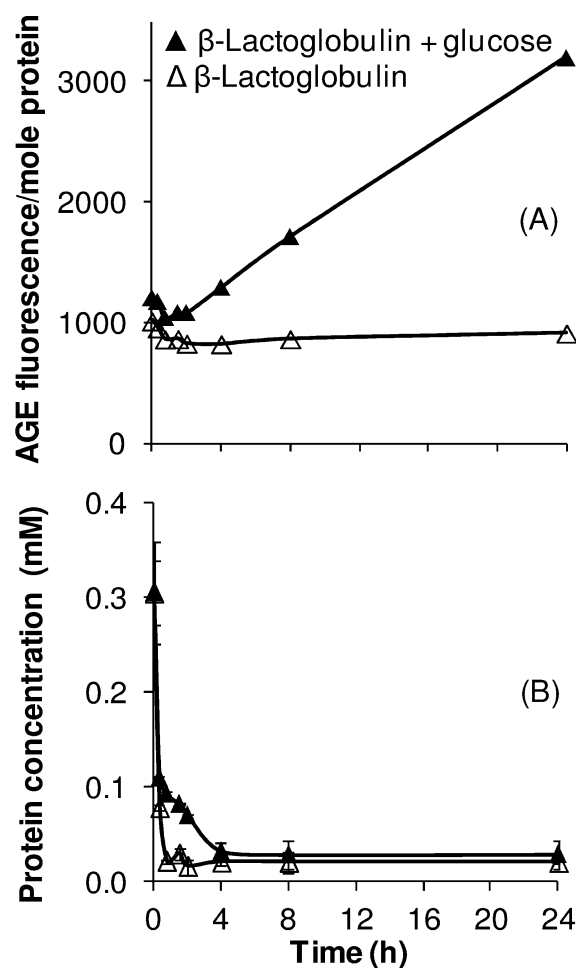


Figure 1. AGE fluorescence (A) and soluble protein at pH 4.6 (B) during heating of β -Lg solution at 90 °C, pH 7, with and without glucose. AGE were expressed per mole of protein.