

ERRATA

Cereal Chemistry, Vol. 64:No. 4
(July–August 1987)

In the article entitled "Identification of U.S. Rice Cultivars by High-Performance Liquid Chromatography," the section beginning on page 199, fourth paragraph, line 8, should read:

Differences in the storage proteins between round (Guang-Ji 9) and long (Au-Jian) rice seeds were found by SDS-PAGE analysis (Zhao and Boulter 1985). Brown rice grains contain about 80% starch and 7–8% protein, which is composed of about 80% glutelins, 7% globulins, 9% albumins, and less than 4% prolamins.

Genetic improvement of rice cultivars would be facilitated by cultivar identification through the analysis of the prolamins or other storage proteins. Consequently, the prolamins from brown rice of 29 major U.S. rice cultivars extracted with 70% ethanol were analyzed by reversed-phase HPLC to test the ability of this method to differentiate rice genotypes. All long-, medium-, and short-grained rices analyzed were differentiated from each other.

MATERIALS AND METHODS

Rice Samples

The 29 brown rice (*Oryza sativa* L.) samples analyzed were grown in 1983 in the Uniform Rice Performance Nursery at Beaumont, TX. They included all the major commercial long-, medium-, and short-grain types produced in the United States; 15 were long-grain types (Table I), 11 medium-grain (Table II), and three short-grain (CAMO, Nortai, and S-201). Three of the long-grain types were international rices.

The samples were hand-harvested at 18–22% moisture, cleaned, and dried slowly with heated air (30–38°C) for approximately 36 hr to a storage moisture content of $12.5 \pm 0.5\%$.

Milling yield, protein, physical properties, and end-use properties for all cultivars were reported by Webb et al (1986).

On page 201, the second paragraph should read:

Prolamin Extraction

Brown rice kernels were ground into flour using a Udy cyclone sample mill to pass a 0.5-mm sieve. Rice flour (250 mg) was extracted with (750 μ l) 70% ethanol (Lookhart 1985).

Cereal Chemistry, Vol. 64:No. 5
(September–October 1987)

On page 326, in the article entitled "Glutenin of Marquis Wheat as a Reference for Estimating Molecular Weights of Glutenin Subunits by Sodium Dodecyl Sulfate-Polyacrylamide Gel Electrophoresis," under Results and Discussion, last paragraph, line 5 should read:

For example, subunit 2 has mobility in between subunits 1 and 2* (Payne et al 1981) and subunit 2.2 has slower mobility than subunit 1 (Payne et al 1983).