



ERRATUM

Erratum to: Buckwheat flour inclusion in Chinese steamed bread: potential reduction in glycemic response and effects on dough quality

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In the original publication, all the figures and tables presented in the paper are inaccurate as they are derived from another experiment. The correct figures and tables are given here (Figs. 1, 2; Tables 1, 2, 3, 4, 5, 6).

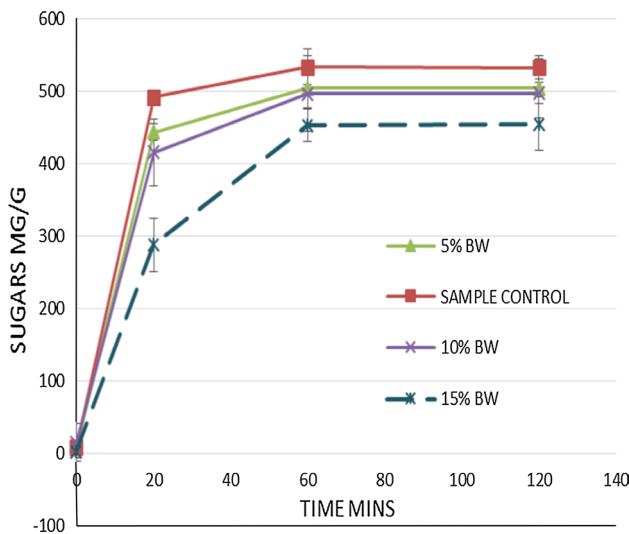


Fig. 1 Reducing sugar released during in vitro digestion

The online version of the original article can be found under doi:[10.1007/s00217-016-2786-x](https://doi.org/10.1007/s00217-016-2786-x).

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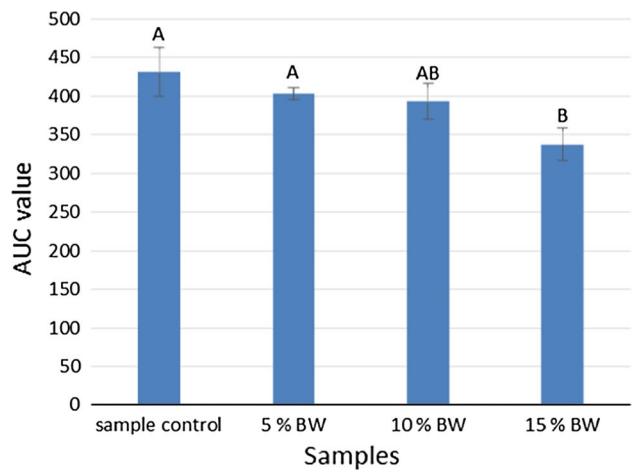


Fig. 2 Standardized area under curve values from predictive in vitro glycemic digestion

Table 1 Nutrition information (from Champion Flour Milling Ltd and Ceres Organics Ltd)

Per 100 g	Wheat flour (g)	Buckwheat flour (g)
Protein	11.0	13.3
Fat, total	1.4	3.4
Saturated	<1	0.7
Carbohydrate	77.3	71.5
Sugars	<1	3.0
Dietary fibre	3.1	10.0
Sodium	0.005	0.011

Table 2 Rheological properties of dough incorporated with buckwheat flour

Sample	WA (%)	Stability (min)	Development time (min)	Softening (FU)	Departure time (min)	MTI (FU)
Wheat flour	63.67 ± 0.11 ^C	11.17 ± 0.47 ^A	2.73 ± 0.06 ^C	41.46 ± 4.11 ^C	12.72 ± 0.85 ^A	10.51 ± 1.10 ^B
Wheat flour + 5% BW	64.32 ± 0.02 ^B	10.07 ± 0.11 ^B	5.63 ± 0.58 ^B	66.83 ± 0.21 ^A	11.67 ± 0.21 ^A	30.01 ± 6.00 ^A
Wheat flour + 10% BW	64.31 ± 0.11 ^B	10.17 ± 0.21 ^B	6.76 ± 0.15 ^A	59.23 ± 1.62 ^{AB}	12.13 ± 0.15 ^A	31.36 ± 0.50 ^A
Wheat flour + 15% BW	65.07 ± 0.03 ^A	8.72 ± 0.45 ^C	7.12 ± 0.13 ^A	53.37 ± 5.31 ^B	12.21 ± 0.36 ^A	31.31 ± 0.11 ^A

Means ± standard deviations ($n = 3$). Values in the same column with different letters differ significantly ($p < 0.05$)

Table 3 Moisture and texture properties of dough incorporated with buckwheat flour

Dough samples	Stickiness (g)	Cohesiveness (mm)	Extension (g)	Extensibility (mm)
Control	46.22 ± 1.94 ^C	4.46 ± 0.72 ^A	38.99 ± 4.78 ^A	37.06 ± 0.51 ^A
Dough + 5% BW	51.76 ± 5.25 ^C	2.32 ± 0.45 ^B	35.72 ± 2.42 ^A	36.14 ± 0.46 ^{AB}
Dough + 10% BW	62.01 ± 5.72 ^B	1.35 ± 0.87 ^{BC}	22.63 ± 1.93 ^B	34.90 ± 0.42 ^B
Dough + 15% BW	77.59 ± 5.39 ^A	0.76 ± 0.36 ^C	17.54 ± 1.24 ^B	34.60 ± 0.21 ^B

Means ± standard deviations ($n = 3$). Values in the same column with different letters differ significantly ($p < 0.05$)

Table 4 Physical properties of steamed bread

CSB samples	Loaf height (mm)	Specific volume (mL/g)	Moisture (g water/100 g sample)
Control	62.14 ± 0.38 ^A	2.47 ± 0.03 ^A	40.10 ± 0.01 ^C
CSB + 5% BW	59.65 ± 0.14 ^B	2.36 ± 0.03 ^B	40.15 ± 0.02 ^{BC}
CSB + 10% BW	58.37 ± 0.37 ^C	2.25 ± 0.02 ^C	40.31 ± 0.08 ^B
CSB + 15% BW	57.65 ± 0.30 ^C	2.19 ± 0.01 ^D	41.15 ± 0.10 ^A

Means ± standard deviations ($n = 3$). Values in the same column with different letters differ significantly ($p < 0.05$)

Table 5 Textural properties of steamed bread

Samples	Hardness (g)	Springiness (–)	Cohesiveness (–)	Gumminess (g)	Chewiness (g)	Resilience (–)
Control	228.24 ± 25.92 ^C	0.94 ± 0.01 ^A	0.88 ± 0.01 ^A	191.75 ± 19.15 ^C	179.83 ± 19.34 ^C	0.57 ± 0.01 ^A
CSB + 5% BW	287.95 ± 19.01 ^{BC}	0.93 ± 0.01 ^{AB}	0.87 ± 0.02 ^{AB}	249.35 ± 22.22 ^{BC}	229.44 ± 24.05 ^{BC}	0.57 ± 0.03 ^A
CSB + 10% BW	333.99 ± 56.38 ^{AB}	0.91 ± 0.01 ^B	0.86 ± 0.01 ^{AB}	289.81 ± 50.98 ^{AB}	244.82 ± 41.47 ^B	0.54 ± 0.02 ^{AB}
CSB + 15% BW	401.31 ± 61.49 ^A	0.89 ± 0.01 ^C	0.85 ± 0.01 ^B	345.79 ± 55.80 ^A	307.97 ± 49.46 ^A	0.53 ± 0.01 ^B

Means ± standard deviations ($n = 3$). Values in the same column with different letters differ significantly ($p < 0.05$)

Table 6 Total starch and AUC of steamed bread

Samples	Total starch (%)	AUC
Control	43.82 ± 1.30 ^A	431.51 ± 31.80 ^A
CSB + 5% BW	42.75 ± 1.85 ^A	403.08 ± 7.36 ^A
CSB + 10% BW	42.55 ± 0.32 ^A	393.09 ± 23.08 ^{AB}
CSB + 15% BW	42.07 ± 0.21 ^A	337.27 ± 21.11 ^B

Means ± standard deviations ($n = 3$). Values in the same column with different letters differ significantly ($p < 0.05$)