

Erratum to: Evaluating the Oil-Gelling Properties of Natural Waxes in Rice Bran Oil: Rheological, Thermal, and Microstructural Study

Chi Diem Doan¹ · Davy Van de Walle¹ · Koen Dewettinck¹ · Ashok R. Patel¹

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In the original publication of the article, Table 1 values were wrongly published. The correct Table 1 is given below.

Table 1 Physico-chemical specifications of natural waxes

Waxes	Melting point (°C)	Acid value (AV) (mg KOH/g)	Ester value (EV) (mg KOH/g)	Saponification value (SV) (mg KOH/g)
RBW	70.2 ± 0.26	8.13 ± 0.23	67.46 ± 2.93	75.59 ± 2.70
SW	71.67 ± 0.06	4.67 ± 0.27	96.58 ± 1.45	101.25 ± 1.19
BW	49.90 ± 0.32	21.67 ± 0.31	88.57 ± 1.21	110.25 ± 0.90
CLW	56.84 ± 0.18	17.50 ± 0.29	58.45 ± 1.73	75.95 ± 1.43
CRBW	60.93 ± 0.19	9.93 ± 0.19	77.02 ± 1.88	86.95 ± 1.69
CRWW	60.74 ± 0.20	12.22 ± 0.10	71.70 ± 1.79	83.92 ± 1.99
FW	32.70 ± 0.13	15.18 ± 0.11	191.46 ± 2.17	206.64 ± 2.05
BEW	16.25 ± 0.07	34.87 ± 0.01	164.59 ± 1.29	199.45 ± 1.25

The values were expressed as mean ± standard deviation

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✉ Chi Diem Doan
Chi.DoanDiem@UGent.be

✉ Ashok R. Patel
Patel.Ashok@UGent.be

¹ Laboratory of Food Technology and Engineering, Faculty of Bioscience Engineering, Ghent University, 653 Coupure Links, 9000 Ghent, Belgium