Indigestible fraction of okara from soybean: composition, physicochemical properties and in vitro fermentability by pure cultures of *Lactobacillus acidophilus* and *Bifidobacterium bifidum*

Irene Espinosa-Martos · Pilar Rupérez

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Unfortunately, the presentation of Table 5 contains errors.
The correct Table 5 is given below.

Table 5 In vitro fermentability of Okara by pure cultures of *Lactobacillus acidophilus* and *Bifidobacterium bifidum*: SCFA^a production (μmol/mL), fermentation profile^b, lactic acid production (g/g substrate) and pH variation

Fermentation time (h)	<i>L. acidophilus</i>			<i>B. bifidum</i>		
	24	48	72	48	72	96
Fermentation parameters						
Total SCFA	1.08 ± 0.32*	0.76 ± 0.24*	1.44 ± 0.24*	1.48 ± 0.47*	2.02 ± 0.54*	1.35 ± 0.40*
Acetic:propionic:butyric ^b	57:41:0	82:15:0	63:33:2	7:62:30	79:19:2	94:3:3
Fermented substrate (%)	5.7 ± 1.6 [†]	6.1 ± 1.1 [†]	8.3 ± 1.0 [†]	1.1 ± 2.2*	19.3 ± 1.6 [‡]	29.8 ± 5.8**
Lactic acid	0.7 ± 0.1*	0.6 ± 0.1*	0.38 ± 0.05*	0	0	0
Δ pH	−1.06 ± 0.01 [†]	−0.73 ± 0.07*	−0.60 ± 0.06*	−1.33 ± 0.05 [‡]	−1.36 ± 0.06 [‡]	−0.75 ± 0.03*

Mean value of quadruplicate determinations ± standard deviation

*, [†], [‡], ** In each parameter means followed by different symbols are significantly different ($P < 0.05$)

^a SCFA = short chain fatty acids

^b Molar proportions of acetic, propionic and butyric acid

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I. Espinosa-Martos · P. Rupérez (✉)
Metabolism and Nutrition Department,
Instituto del Frío (CSIC), José Antonio Novais 10,
Ciudad Universitaria, 28040 Madrid, Spain
e-mail: pruperez@if.csic.es