

Erratum to: Antioxidant Properties of Extracts Obtained from Raw, Dry-roasted, and Oil-roasted US Peanuts of Commercial Importance

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The following errors were found in this paper:

1. This particular paragraph in the Results and Discussion section is incorrect:

The most significant increase in free p-coumaric levels was found in a high-oleic Runner (S #8): an increase of 393 and

absorbances & 785% for the dry and oil-roasted sample, respectively, was calculated.

This should be:

The most significant increase in free p- coumaric levels was found in a high-oleic Runner (S #8): an increase of 393 & 785% for the dry- and oil-roasted sample, respectively, was calculated.

2. There are incorrect data in Table 1. The correct one is on the next page:

The online version of the original article can be found under <http://dx.doi.org/10.1007/s11130-010-0160-x>.

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Table 1 Effects of processing on the quantity of free *p*-coumaric acid and *p*-coumaric acid derivatives in various peanut kernel types/cultivars from the 2006 crop^a

RT (min)	Runner (S #6) ^b			Runner-OL (S #8) ^b			Virginia (S #9) ^b			Spanish-OL (S #10) ^b		
	Raw	Dry-roasted	Oil-roasted	Raw	Dry-roasted	Oil-roasted	Raw	Dry-roasted	Oil-roasted	Raw	Dry-roasted	Oil-roasted
13.4	4.23±0.12	3.90±0.11	3.44±0.10	3.86±0.11	3.65±0.10	3.32±0.10	2.67±0.08	2.13±0.06	2.62±0.07	4.42±0.13	4.22±0.11	3.68±0.11
16.0	0.82±0.02	0.66±0.02	0.55±0.01	0.72±0.02	0.61±0.02	0.53±0.01	1.00±0.03	0.64±0.02	0.83±0.02	0.80±0.02	0.59±0.01	0.47±0.01
17.7	0.76±0.02	0.68±0.02	0.59±0.01	0.64±0.02	0.66±0.02	0.58±0.01	0.34±0.01	0.30±0.01	0.46±0.01	0.87±0.02	0.78±0.02	0.71±0.02
20.8 ^c	0.28±0.01	0.65±0.02	1.01±0.03	0.14±0.01	0.69±0.02	1.24±0.03	0.13±0.01	0.53±0.02	0.76±0.02	0.25±0.01	1.01±0.03	1.24±0.04
34.3	1.96±0.05	1.66±0.05	1.27±0.03	2.05±0.06	1.78±0.05	1.54±0.04	0.89±0.02	0.75±0.02	0.90±0.02	1.83±0.05	1.54±0.04	1.13±0.03
Totals	8.05	7.55	6.86	7.41	7.39	7.21	5.03	4.35	5.57	8.17	8.14	7.23

^a Values are quantitated as mean mg *p*-coumaric acid equivalents/g dry extract±standard deviation from triplicate measurements.

^b S # denotes the sample number from the defined 15-member sample set in-text in Peanut Samples: Preparation and Analysis.

^c Peak 4 in the chromatogram at RT=20.8 min was identified as *p*-coumaric acid by retention time mapping of an external commercial standard.