Trehalose–Water–Salt Interactions Related to the Stability of β -Galactosidase in Supercooled Media

Patricio R. Santagapita · M. Pilar Buera

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In the original version of this article:

(1) Table 1 was published/printed with incorrect entries (i.e., 1 and >>). The correct version of Table 1 is given here.

(2) Table 2 caption should read:

Table 2 Water content (W.C.) and glass transition temperature (T_g) of systems at both water activities

(3) In the discussion section (last sentence of the second paragraph), “ K^{+6} ” should read “ $K^{+.6}$ ”. Superscript 6 is referring to a reference.

Table 1 Relative protective effect on enzyme stability of salts and trehalose in single and in combined systems at $a_w=0.22$

		Relative protective effect
Trehalose effect		$P_{T,E}$
	T	1.4
Salt effect		$P_{S,E}$
	KCit	0.6
	KAc	<< 1
	KCl	<< 1
	MgAc ₂	0.8
	MgCl ₂	<< 1
Salts effect in trehalose systems		$P_{TS,T}$
	KCit-T	7.7
	KAc-T	2.0
	KCl-T	1
	MgAc ₂ -T	0.6
	MgCl ₂ -T	0.4
Trehalose effect in salt systems		$P_{TS,S}$
	T-KCit	16.7
	T-MgAc ₂	1.0
	T-MgCl ₂	>> 1
	T-KAc	>> 1
	T-KCl	>> 1

$P_{T,E}=S_{T+E}/S_E$; $P_{S,E}=S_{S+E}/S_E$; $P_{TS,T}=S_{T+S+E}/S_{T+E}$; $P_{TS,S}=S_{T+S+E}/S_{S+E}$. The inverse of the kinetic constant k_{RA} was taken as a stability index, S . T: trehalose; KCit: K citrate; KAc: K acetate; MgAc₂: Mg acetate

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P. R. Santagapita · M. P. Buera (✉)
Departamento de Industrias, Facultad de Ciencias Exactas y Naturales, Universidad de Buenos Aires, Ciudad Universitaria, 1428 Buenos Aires, Argentina
e-mail: pilar@di.fcen.uba.ar