Erratum

**Properties of Thai cooked rice and noodles differing in
glycemic index in noninsulin-dependent diabetics**

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Unfortunately the main body of Table 1 on p. 372 of the above issue was omitted from the final printed version. The complete table is to be found overleaf (p. 232). The publishers and authors offer their apologies for any inconvenience to the readers.

Table 1. Properties of Thai rice and noodles differing in glycemic index in noninsulin-dependent diabetics

Food item	Cooked food		Raw food			Amylograph visc (BU)		
	Glycemic index ^a (%)	<i>In vitro</i> starch digestibility (%) ^b	Apparent amylose content (% dry basis)	Gel consistency (mm)	Gel viscosity (cps)	Peak	Setback	Consistency
Glutinous (waxy) rice	75	99f	2.3g	98a	1260d	605	-295	20
Nonglutinous (nonwaxy) rice	71	85e	15.8f	52c	1030c	1040	-200	220
Flat rice noodles	54	80de	27.0d	30d	1520e	410	375	485
Extruded fine rice noodles	53	82de	(28.0) ^c	100a	(1283) ^c	"100"	50	45
Extruded fermented rice noodles	55	75c	27.0d	96a	291a	455	-10	195
Wheat (egg) noodles	57	71b	19.2e	66b	698b	315	45	250
Mung bean noodles	45	62a	46.4a	70b	1190d	"900"	375	375
Imitation mung bean noodles	51	69b	39.6b	100a	262a	"650"	520	500
<i>r</i> with glucose response (<i>n</i> = 8)								
		0.87**	-0.93**	-0.03	0.31	0.25	-0.85**	-0.57

^a Based on 180 min area response of 8 patients on 50 g carbohydrate and 1674 KJ diet, and on a glucose drink as 100% [11].^b By β -amylase-pullulanase method [9]. Means followed by the same letters are not significantly different at the 5% level by Duncan's [4] multiple range test.^c Values for defatted sample.