

Erratum

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Chemistry of Bread Aroma: A Review

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Since the publication of this article, the authors have discovered small errors in odorants and odor description of Table 3.

The correct Table 3 is shown here.

Table 3. Potent odorants of wheat bread crumb (FD \geq 32)¹⁾

No.	Odorants	Odor description ²⁾	FD ³⁾
1	(E)-2-Nonenal	Green, tallowy	512
2	(E,E)-2,4-Decadienal	Fatty, waxy	512
3	Trans-4,5-epoxy-(E)-2-decenal	Metallic	512
4	(Z)-2-Nonenal	Green	128
5	1-Octen-3-one	Mushroom-like	128
6	Diacetyl	Buttery	64
7	Methional	Cooked potato-like	64
8	2,4-Decadienal	Fatty, green	64
9	3-Methylbutanol	Malty	32
10	2-Acetyl-1-pyrroline	Roasty	32
11	(E,E)-2,4-Nonadienal	Fatty, waxy	32
12	Unknown	Sulphurous	32

¹⁾From Schieberle and Grosch (22)

²⁾Description of the odors recognized during GC-sniffing from the crumb of wheat bread

³⁾Flavor dilution