Biological Trace Element Research (2019) 187:328
https://doi.org/10.1007/s12011-018-1390-2

CORRECTION

Correction to: Effect of Selenium on Lipid and Amino Acid Metabolism in Yeast Cells

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Published online: 1 June 2018

Correction to: Biol Trace Elem Res (2018)
https://doi.org/10.1007/s12011-018-1342-x

The authors forgot to include the following information in Materials and Methods.

Relative Composition of Fatty Acids by GC

The total fatty acid composition of yeast dry biomass was determined via gas chromatography equipped with a flame ionization detector (GC–FID, TRACE™ 1300, Thermo Scientific, USA). App. 100 mg of dry biomass was mixed with 1 mL of hexane. In the next stage, 0.2 mL of internal standard was added in the form of triacyloglyceride of C21:0 at the concentration of 5 mg/mL. Subsequently, 0.7 mL of 8 M KOH and 5.3 mL of methanol were added to each sample. Samples were incubated at 55 °C for 1.5 h with shaking. After cooling, 0.58 mL 12 M H_2SO_4 was added and samples were incubated for additional 1.5 h. Then, 3 mL of hexane was added and the phase was analyzed by GC–FID. FAME (fatty acid methyl ester) separation was performed using an RTX–2330 capillary column (60 m × 0.25 mm × 0.2 μm, Restek, USA). The oven temperature was set at 50 °C (3 min); a temperature increase rate was 3 °C/min up to 250 °C (5 min). Nitrogen (1.6 mL/min) was the carrier gas. The temperatures of the injector and detector were set at 230 and 260 °C, respectively. Identification of individual fatty acid methyl ester was performed on the basis of retention times of Nu–Chek–Prep Inc. (USA) external reference standards present in GLC 461 solution (32 fatty acid methyl esters from C4:0 to C24:0). The content of individual fatty acids in biomass was calculated on the basis of internal standard addition. Correction factors for each fatty acid methyl ester were calculated.

Also, the second sentence of the third paragraph under Introduction should read:

Some of these additives contain inorganic salts of selenium, mainly as sodium selenate (Na2SeO4) and sodium selenite (Na2SeO3) forms, whereas other preparations are based on yeast enriched with organic selenium.

The authors regret the oversight.

The online version of the original article can be found at https://doi.org/10.1007/s12011-018-1342-x

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