Erratum: “Carotenoids and Fatty Acids in Red Yeasts *Sporobolomyces roseus* and *Rhodotorula glutinis*” [Applied Biochemistry and Microbiology, vol. 40, no. 4, 2004, p. 392]

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Below is the correct version of Tables 1–3 and the caption to Fig. 2.

Table 1. Quantification of carotenoids (μg carotenoids g^{-1} dry weight) in shaken flask cultures of *R. glutinis* and *S. roseus*. The factor by which carotenoid production increased in indented relative to straight flasks is also given

Pigments	<i>Rhodotorula glutinis</i>			<i>Sporobolomyces roseus</i>		
	flask type			flask type		
	straight	indented	factor	straight	indented	factor
β -Carotene	44.3 $\pm$ 6.5	74 $\pm$ 19	1.7	72 $\pm$ 12	101 $\pm$ 30	1.4
γ -Carotene	15.2 $\pm$ 1.9	19.2 $\pm$ 4.5	1.3	11.8 $\pm$ 3.7	67 $\pm$ 16	5.7
Torulene	51.5 $\pm$ 7.1	107 $\pm$ 46	2.1	20.8 $\pm$ 4.3	203 $\pm$ 50	9.8
Torularhodin	2.13 $\pm$ 0.28	6.0 $\pm$ 2.3	2.8	4.1 $\pm$ 1.6	41.2 $\pm$ 8.8	10.2

Table 2. Fatty acid composition (% of total) of *R. glutinis* and *S. roseus* grown in straight and shaken flasks. All fatty acids were determined by GC-MS as their methyl esters

Fatty acids	<i>Rhodotorula glutinis</i>		<i>Sporobolomyces roseus</i>	
	flask type		flask type	
	straight	indented	straight	indented
C _{14:0} tetradecanoic acid	1.21 $\pm$ 0.45	1.53 $\pm$ 0.45	1.12 $\pm$ 0.19	2.13 $\pm$ 0.17
C _{15:0} pentadecanoic acid	0.52 $\pm$ 0.14	0.38 $\pm$ 0.04	0.39 $\pm$ 0.19	0.33 $\pm$ 0.08
C _{16:1} (Z)-9-hexadecenoic acid	2.08 $\pm$ 0.53	1.23 $\pm$ 0.22	1.75 $\pm$ 0.06	3.93 $\pm$ 0.46
C _{16:0} hexadecanoic acid	15.52 $\pm$ 0.77	20.0 $\pm$ 1.9	13.38 $\pm$ 0.11	20.4 $\pm$ 1.8
C _{17:1} 15-methyl-11-hexadecanoic acid	1.28 $\pm$ 0.26	0.36 $\pm$ 0.03	0.56 $\pm$ 0.07	1.16 $\pm$ 0.05
C _{17:0} heptadecanoic acid	0.38 $\pm$ 0.06	0.27 $\pm$ 0.03	0.59 $\pm$ 0.04	0.28 $\pm$ 0.02
C _{18:2} (Z,Z)-9,12-octadecadienoic acid	72.1 $\pm$ 1.6	69.1 $\pm$ 2.3	60.2 $\pm$ 2.1	64.1 $\pm$ 1.9
C _{18:1} (Z)-9-octadecenoic acid	5.72 $\pm$ 0.52	6.07 $\pm$ 0.80	16.58 $\pm$ 0.71	5.45 $\pm$ 0.74
C _{18:0} octadecanoic acid	0.45 $\pm$ 0.19	0.19 $\pm$ 0.16	1.47 $\pm$ 0.42	0.70 $\pm$ 0.35
C _{20:1} 11-eicosenoic acid	0.11 $\pm$ 0.05	0.09 $\pm$ 0.08	1.05 $\pm$ 0.26	0.31 $\pm$ 0.21
C _{20:0} eicosanoic acid	0.36 $\pm$ 0.17	0.55 $\pm$ 0.29	1.55 $\pm$ 0.48	0.64 $\pm$ 0.36
C _{22:0} docosanoic acid	0.24 $\pm$ 0.16	0.26 $\pm$ 0.02	1.39 $\pm$ 1.10	0.53 $\pm$ 0.53
C _{24:0} tetracosanoic acid				

Table 3. Total carotenoid and fatty acid balances for *R. glutinis* and *S. roseus* grown in straight and indented shaken flasks

Parameter	<i>Rhodotorula glutinis</i>		<i>Sporobolomyces roseus</i>	
	flask type		flask type	
	straight	indented	straight	indented
Total carotenoids				
$\mu\text{g g}^{-1}$ dry weight	113 $\pm$ 14	206 $\pm$ 72	109 $\pm$ 21	412 $\pm$ 103
nmol g^{-1} dry weight	211 $\pm$ 27	385 $\pm$ 134	203 $\pm$ 40	766 $\pm$ 192
Total fatty acids (FAs)				
mg g^{-1} dry weight	19.7 $\pm$ 6.2	19.5 $\pm$ 7.1	14.3 $\pm$ 4.9	42 $\pm$ 23
$\mu\text{mol g}^{-1}$ dry weight	70 $\pm$ 21	70 $\pm$ 21	51 $\pm$ 14	160 $\pm$ 68
Carotenoids/FAs				
mol-percent	0.33 $\pm$ 0.14	0.55 $\pm$ 0.04	0.42 $\pm$ 0.15	0.50 $\pm$ 0.11

Fig. 2. The carotenoid composition in response to changes in culture conditions. The left-hand columns of each pair show extracts from straight flask cultures, right-hand columns show indented flasks. (1) β -carotene, (2) γ -carotene, (3) torulene, (4) torularhodin.