

tic decay organisms such as *A. clavatus* and *P. patulum*, when foods are stored for long periods at low temperatures. The mean temperatures of home refrigerators (15) would provide the opportunity for growth and substantial patulin production by seven of the nine mycotoxigenic strains tested. Whereas these in vitro studies cannot necessarily be extrapolated to in vivo conditions (12), they do indicate the ability of patulin-producing fungi to grow and express toxigenicity at  $\leq 12.8$  C is not unusual.

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## Errata

## Isolation and Identification of Lipolytic Microorganisms Found on Rough Rice from Two Growing Areas

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This paper appeared on pages 28-30, Vol. 41 (January 1978) of the *Journal of Food Protection*. Trypticase Nutrient Agar should replace Triplicate Nutrient Agar in the Microbiological examination: Bacteria sub-section of the Materials and Methods section of this paper.