

Erratum

Evaluation of Factors Involved in Antibotulinal Properties of Pasteurized Process Cheese Spreads

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Volume 49, No. 7, pp. 526-531 (July 1986).

Page 527 line 20.

$$\text{"Percent in water phase} = \frac{\text{Percent in whole} \times 100}{\text{Percent in whole} + \text{Percent in water}}$$

Should read

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