Erratum to “Microstructural changes in casein supramolecules during acidification of skim milk” (J. Dairy Sci. 92:5854–5867)

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Some of the references in this article had incorrect titles. The corrected references are shown below. The authors regret the error.

McMahon, D. J., H. Du, W. R. McManus, and K. M. Larsen. 2009. Microstructural changes in casein supramolecules during acidification of skim milk. *J. Dairy Sci.* 92(12):5854–5867.

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