Erratum to “Effect of moderate pressure treatments on microstructure, texture, and sensory properties of stirred-curd Cheddar shreds” (J. Dairy Sci. 87:3172–3182)

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A diligent reader identified duplication between Serrano et al. (2004) and Serrano et al. (2005). Inadvertently, 3 figures were identical between these manuscripts.

The following 3 figures (Figures 2, 3, and 4) are the correct figures for the results on stirred-curd Cheddar

and should replace the figures originally published in Serrano et al. (2004) that corresponded to milled-curd Cheddar.

The authors regret the error.

Figure 2. Principal component (PC) analysis for the pressure effect on the sensory properties of stirred curd Cheddar cheese.

Figure 3. Scanning electron microscopy micrographs of pressure-treated and control stirred-curd Cheddar cheese (1,000 $\times$ magnification, bar = 10 μ m).

Figure 4. Effects of pressure treatment and ripening time on (a) pH, (b) NPN as a percentage of total N (NPN/TN), and (c) water-soluble nitrogen as a percentage of total N (WSN/TN) during ripening of stirred-curd Cheddar cheese.

REFERENCES

- Serrano, J., G. Velazquez, K. Lopetcharat, J. A. Ramirez, and J. A. Torres. 2004. Effect of moderate pressure treatments on microstructure, texture, and sensory properties of stirred-curd Cheddar shreds. *J. Dairy Sci.* 87(10):3172–3182.
- Serrano, J., G. Velazquez, K. Lopetcharat, J. A. Ramirez, and J. A. Torres. 2005. Moderately high hydrostatic pressure processing to reduce production costs of shredded cheese: Microstructure, texture, and sensory properties of shredded milled curd Cheddar. *J. Food Sci.* 70:S286–S293.