J. Dairy Sci. 95:1585–1585
<http://dx.doi.org/10.3168/jds.2012-95-3-1585>
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Erratum to “Reduction of pasteurization temperature leads to lower bacterial outgrowth in pasteurized fluid milk during refrigerated storage: A case study” (J. Dairy Sci. 95:471–475)

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The authors wish to correct an error that appeared in their recent Our Industry Today article. On pages 471 and 472, the temperature of pasteurization in degrees Fahrenheit was misstated. The authors note that 79.4°C is 175°F, not 185°F as originally stated. The authors apologize for this error.

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- Martin, N. H., M. L. Ranieri, M. Wiedmann, and K. J. Boor. 2012. Reduction of pasteurization temperature leads to lower bacterial outgrowth in pasteurized fluid milk during refrigerated storage: A case study. J. Dairy Sci. 95(1):471–475.