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× magnification, bar = 10 μm).

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