

Corrigendum

Corrigendum to “Antimicrobial activity of whey protein based edible films incorporated with oregano, rosemary and garlic essential oils” [Food Res. Int. 39 (2006) 639–644]

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The author regrets that this paper was published with an error in Table 1. The corrected table follows, along with a corrected version of some related text published on page 642 of this paper.

In the published manuscript it was stated that “At 4% a greater inhibitory effect was observed on *S. aureus* followed by *L. monocytogenes* with zone area of 13.45 mm<sup>2</sup> and

11.96 mm<sup>2</sup>, respectively.” This text should have read “At 4% a greater inhibitory effect was observed on *S. aureus* followed by *L. monocytogenes* with zone area of 158.76 mm<sup>2</sup> and 125.32 mm<sup>2</sup>, respectively.”

The author and publisher both apologise for any inconvenience this has caused.

Table 1  
Antimicrobial activity of WPI films incorporated with essential oils against test microorganisms

Bacteria	% Concentration (wt/vol) in film solution	Inhibitory zone (mm <sup>2</sup> )		
		Oregano	Garlic	Rosemary
<i>Escherichia coli</i> O157:H7	1	0 <sup>d</sup>	0 <sup>c</sup>	0
	2	418.00 <sup>c</sup>	0 <sup>c</sup>	0
	3	541.12 <sup>b</sup>	125.32 <sup>b</sup>	0
	4	777.72 <sup>a</sup>	158.76 <sup>a</sup>	0
<i>Staphylococcus aureus</i>	1	0 <sup>d</sup>	0 <sup>c</sup>	0
	2	678.37 <sup>c</sup>	0 <sup>c</sup>	0
	3	777.72 <sup>b</sup>	158.76 <sup>b</sup>	0
	4	957.25 <sup>a</sup>	194.99 <sup>a</sup>	0
<i>Salmonella enteritidis</i>	1	0 <sup>d</sup>	0 <sup>c</sup>	0
	2	585.30 <sup>c</sup>	0 <sup>c</sup>	0
	3	694.49 <sup>b</sup>	109.65 <sup>b</sup>	0
	4	883.34 <sup>a</sup>	141.69 <sup>a</sup>	0
<i>Listeria monocytogenes</i>	1	0 <sup>d</sup>	0 <sup>c</sup>	0
	2	570.39 <sup>c</sup>	0 <sup>c</sup>	0
	3	694.49 <sup>b</sup>	133.42 <sup>b</sup>	0
	4	919.95 <sup>a</sup>	167.55 <sup>a</sup>	0
<i>Lactobacillus plantarum</i>	1	0 <sup>d</sup>	0 <sup>c</sup>	0
	2	125.32 <sup>c</sup>	0 <sup>c</sup>	0
	3	167.55 <sup>b</sup>	73.52 <sup>b</sup>	0
	4	194.99 <sup>a</sup>	117.40 <sup>a</sup>	0

Values ( $n = 9$ ) with different superscript letters in each row are significantly different ( $P < 0.05$ ).

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