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Erratum of “RP-HPLC analysis of furosine and acid-soluble β -lactoglobulin to assess the heat load of extended shelf life milk samples in Austria”

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Dairy Sci. Technol. (2010), doi: [10.1051/dst/2009058](https://doi.org/10.1051/dst/2009058)

An error occurred in [Figure 1](#) of the article Mayer H.K., Raba B., Meier J., Schmid A., RP-HPLC analysis of furosine and acid-soluble β -lactoglobulin to assess the heat load of extended shelf life milk samples in Austria, Dairy Sci. Technol. (2010), doi: [10.1051/dst/2009058](https://doi.org/10.1051/dst/2009058). The descriptions of ESL milk samples, i.e. low-heated and high-heated, were interchanged. Therefore the accurate [Figure 1](#) is:

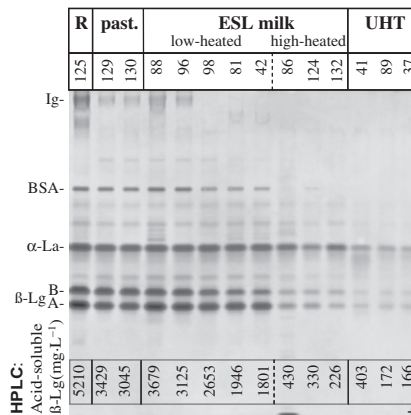


Figure 1. Alkaline polyacrylamide gel electrophoresis of whey protein fractions soluble at pH 4.6 from different categories of heat-treated milk: raw milk (125), pasteurized milk (129, 130), low-heated (88, 96, 98, 81, and 42) and high-heated (86, 124, and 132) ESL milk, and UHT milk (41, 89, and 37) samples. Ig (immunoglobulins), BSA (bovine serum albumin), α -lactalbumin (α -La) and β -lactalbumin (β -Lg) were separated depending on their negative charge.

Moreover there was a mistake in the Chinese translation of the article title. Indeed it should read RP-HPLC 法测定糠氨酸和酸溶性 β -乳球蛋白及推测奥地利 ESL 乳的热负荷

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