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**Effect of nutritional factors on biochemical,
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in ruminants, consequences on dietetic value
and sensorial qualities of meat**

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Some misprints appeared on page 3, in Section 2.1. At line 9, column 2, one should read: “B12 (1.5 to 2.5 $\mu\text{g}\cdot 100\text{ g}^{-1}$)” instead of “... $\text{mg}\cdot 100\text{ g}^{-1}$ ”. In Table I, the two last lines (vit. B12 and folates) and the proteins content of chicken (line 2, column 3) should be written as follows:

Table I. Comparison of cooked meats composition from beef, pork and chicken (from Favier et al. [29]).

	Breef (faux filet roasted)	Pork (filet roasted)	Chicken (meat and skin roasted)
Energy ($\text{kJ}\cdot 100\text{ g}^{-1}$)	700	667	678
Proteins ($\text{g}\cdot 100\text{ g}^{-1}$)	28.1	28.8	26.4
Lipids ($\text{g}\cdot 100\text{ g}^{-1}$)	6.0	4.8	6.2
Cholesterol ($\text{g}\cdot 100\text{ g}^{-1}$)	0.06	0.07	0.09
Fatty acids saturated/unsaturated	0.86	0.61	0.43
Iron ($\text{mg}\cdot 100\text{ g}^{-1}$)	3.0	1.5	1.3
Niacin ($\text{mg}\cdot 100\text{ g}^{-1}$)	4.5	4.7	7.7
Vit. E ($\text{mg}\cdot 100\text{ g}^{-1}$)	0.3	0.1	0.2
Vit. B6 ($\text{mg}\cdot 100\text{ g}^{-1}$)	0.4	0.4	0.4
Vit. B12 ($\mu\text{g}\cdot 100\text{ g}^{-1}$)	2.0	0.6	0.3
Folates ($\mu\text{g}\cdot 100\text{ g}^{-1}$)	15.0	6.0	8.0

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