

CORRIGENDUM

Dietary fibre and fermentability characteristics of root crops and legumes

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In error, some information given in table 1 was incorrectly published. The correct version can be found below.

Table 1. Nutritional composition of root crops and legumes (g/100 g sample)
(Mean values with their standard errors)

Test foods	Fat		Protein		CHO*		Dietary fibre		Soluble fibre		Insoluble fibre		Acetate†		Propionate†		Butyrate†	
	Mean	SEM	Mean	SEM	Mean	SEM	Mean	SEM	Mean	SEM	Mean	SEM	Mean	SEM	Mean	SEM	Mean	SEM
Root crops																		
Kamote	0.6 ⁱ	0.2	3.4 ^h	0.0	89.6 ^c	0.3	8.1 ^j	0.1	4.8 ^c	0.4	3.2 ^j	0.2	1.1 ^{gx}	0.2	0.4 ^{hz}	0.0	0.5 ^{iy}	0.0
Gabi	0.4 ⁱ	0.0	1.1 ^j	0.0	90.7 ^b	0.2	13.5 ^g	0.1	3.6 ^e	0.1	9.5 ^f	0.2	1.1 ^{gx}	0.1	0.2 ^{iy}	0.0	0.2 ^{ky}	0.0
Potato	1.0 ^k	0.1	10.0 ^e	0.1	77.1 ^e	0.4	7.6 ^k	0.2	3.6 ^e	0.1	4.0 ^h	0.2	0.2 ^{hy}	0.0	0.1 ^{iy}	0.1	0.6 ^{hijx}	0.1
Tugi	0.2 ^{jk}	0.1	4.8 ^g	0.1	75.6 ^f	0.8	10.3 ⁱ	0.1	3.6 ^e	0.1	7.0 ^g	0.2	2.5 ^{dex}	0.4	1.8 ^{dey}	0.2	0.8 ^{gz}	0.0
Ube	0.4 ⁱ	0.0	5.2 ^f	0.1	87.0 ^d	0.3	11.8 ^h	0.2	4.4 ^d	0.1	7.4 ^g	0.2	0.2 ^{hx}	0.0	0.1 ^{iy}	0.0	0.1 ^{kx}	0.1
Cassava	0.3 ^j	0.0	2.4 ⁱ	0.0	91.1 ^a	0.1	4.6 ^j	0.2	1.4 ^g	0.4	3.2 ⁱ	0.1	2.4 ^{ex}	0.1	0.7 ^{tz}	0.1	0.8 ^{gx}	0.0
Legumes																		
Mungbean	5.8 ^b	0.4	14.6 ^{de}	4.9	64.1 ^{gh}	5.4	31.7 ^c	0.1	4.8 ^c	0.3	26.9 ^c	0.2	5.3 ^{ax}	0.1	1.7 ^{dz}	0.0	2.5 ^{dy}	0.2
Soyabean	2.8 ^e	0.1	33.3 ^a	1.8	55.8 ⁱ	1.9	46.9 ^a	3.4	8.0 ^a	0.2	38.9 ^a	0.2	3.8 ^{cx}	0.5	1.4 ^{ey}	0.2	0.0	0.0
Peanut	19 ^a	0.9	22.1 ^{bc}	8.5	62.0 ^{gh}	9.5	24.1 ^e	1.7	4.2 ^{cde}	0.7	20.0 ^d	0.7	2.9 ^{dy}	0.1	2.2 ^{cz}	0.1	6.0 ^{ax}	0.2
Pole sitao	4.2 ^c	0.1	11.5 ^e	4.4	75.8 ^{efg}	4.6	35.0 ^b	0.2	5.5 ^b	0.3	29.5 ^b	0.6	5.6 ^{ax}	0.5	1.9 ^{dx}	0.1	0.7 ^{hz}	0.0
Cowpea	3.2 ^d	0.1	22.3 ^c	3.9	67.0 ^g	4.1	34.0 ^b	0.6	4.0 ^{de}	0.2	29.8 ^b	0.6	4.8 ^{by}	0.1	2.1 ^{cdz}	0.2	5.4 ^{bx}	0.2
Chickpea	2.3 ^f	0.1	20.7 ^c	0.1	69.5 ^g	0.3	26.2 ^e	0.7	1.3 ^g	0.1	24.9 ^d	0.6	2.8 ^{dx}	0.2	0.6 ^{ghz}	0.2	0.9 ^{fy}	0.0
Green pea	1.0 ^h	0.1	21.5 ^{cd}	0.1	69.4 ^g	0.3	29.7 ^d	0.9	2.1 ^f	0.1	27.6 ^c	0.6	1.9 ^{fx}	0.1	0.7 ^{ly}	0.1	0.6 ^{iy}	0.0
Lima bean	2.0 ^g	0.1	23.3 ^c	1.9	60.1 ^h	2.5	20.9 ^f	0.1	3.7 ^e	0.1	17.7 ^e	0.2	2.0 ^{fx}	0.1	0.6 ^{gy}	0.0	0.1 ^{kz}	0.1
Kidney bean	2.5 ^{ef}	0.3	28.3 ^b	0.0	60.4 ^h	0.3	29.8 ^d	0.3	0.4 ^h	0.1	29.4 ^b	1.8	0.4 ^{hz}	0.2	7.2 ^{ax}	1.5	3.6 ^{cy}	0.7
Pigeon pea	1.3 ^h	0.2	24.5 ^c	0.1	63.2 ^h	0.4	21.8 ^f	1.1	2.4 ^f	0.2	19.4 ^d	0.6	0.0	0.0	3.3 ^{bx}	0.2	1.5 ^{ey}	0.1

CHO, carbohydrates.

^{a–i} Mean values within a column with unlike superscript letters were significantly different ($P < 0.05$).

^{xyz} For SCFA mean values within a row with unlike superscript letters were significantly different ($P < 0.05$).

* Calculated by difference (100 – (ash, moisture, fat, protein)).

† SCFA (mmol/g fibre isolate).

Reference

1. Aida C. Mallillin, *et al.* (2008) Dietary fibre and fermentability characteristics of root crops and legumes. *British Journal of Nutrition*, doi:10.1017/S000711450891151X.