

## ERRATUM

*J. Dairy Res.* **14** (1 & 2), p. 59

Table 1: column 2, delete 'Yellow units'.  
column 3, delete 'Yellow and red units'.

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# CORRIGENDA

14 June 1945

## THE PLATE COUNT AND METHYLENE-BLUE REDUCTION TEST APPLIED TO MILK

BY H. BARKWORTH, J. O. IRWIN, A. T. R. MATTICK AND COLLABORATORS  
1941, *Journal Dairy Research*, vol. 12, pp. 265-314

Arising from the discovery of an error in calculation the following are published in the interests of accuracy. It is emphasized that *the findings are in no way affected*.

P. 299. L. 15. Equation (1) should read:

$$X = 5.816 - 0.0039y$$

L. 17. Equation (2) should read:

$$Y = 983.29 - 134.72x$$

- L. 21. *For* 0.114 *read* 0.117
- L. 22. *For* 1.3 *read* 1.309
- L. 24. *For* 114 min. *read* 134.72 min.
- L. 25. *For* (1 hr. 54 min.) *read* (2 hr. 15 min.)
- L. 34. *For* 346,000 *read* 382,000
- L. 35. *For* 22,400,000 *read* 7,136,000

P. 300. Table 21 should read as follows:

$X = 5.816 - 0.0039y$			$Y = 983.29 - 134.72x$		
When R.T. is in hr.	Mean $\log_{10}$ plate count will be	Approx. arithmetic equivalent	When $\log_{10}$ plate count is	Approx. arithmetic equivalent	Mean R.T. will be in hr.
9	3.71	5,100	3.29	1,900	9
8	3.94	8,800	3.74	5,400	8
7	4.18	15,000	4.18	15,000	7
6	4.41	26,000	4.63	42,000	6
5½	4.53	34,000	4.85	71,000	5½
5	4.65	44,000	5.07	118,000	5
4½	4.76	58,000	5.29	197,000	4½
4	4.88	76,000	5.52	329,000	4
3	5.11	130,000	5.96	918,000	3
2	5.35	223,000	6.41	2,559,000	2
1	5.58	382,000	6.85	7,136,000	1

$x = \log_{10}$  plate count

$y =$  reduction time in minutes

- P. 301. L. 2. *For* 5.54 *read* 5.582
- L. 3. *For* 7.35 *read* 6.8534
- L. 13. *For* 78 min. *read* 76 min.
- L. 14. *For* 34 min. *read* 40 min.
- L. 15. *For* 78 and 34 *read* 76 and 40
- L. 17. *For* 78, 34 and 56 *read* 76, 40 and 58
- L. 23. *For* 0.1611 *read* 0.1654
- L. 24. *For* 0.3719 *read* 0.3147
- L. 25. *For* 0.2665 *read* 0.2401

*Corrigenda*

- P. 301. L. 26. *For* 0.3719 and 0.1611 *read* 0.3147 and 0.1654  
 L. 29. *For* 0.1856 and 0.4285 *read* 0.1905 and 0.3626  
 L. 30. *For* 'less' *read* 'greater'  
       *For* (0.3071) *read* (0.2766)  
 L. 31. *For* 'to the plate count over R.T. 30' *read* 'to R.T. 30 over plate count'

P. 302. Table 22.

The regression equations should read:

$$X = 5.816 - 0.0039y, \quad Y = 983.29 - 134.72x$$

Plate count should read:

Col. 2	Col. 4
76	40
54	28
44	23
34	18

R.T. 5 should read:

Col. 1	Col. 3
0.1654	0.3147
0.1169	0.2225
0.0955	0.1818
0.0740	0.1409

R.T. 30 should read:

Col. 1	Col. 3
0.1905	0.3626
0.1347	0.2563
0.1099	0.2092
0.0853	0.1623

Table 23. Right-hand column should read:

58  
41  
33.5  
26

Table 24. Under '5 min.' (middle column) should read:

0.2401 log  
0.1697  
0.1387  
0.1075

Under '30 min.' (right-hand column) should read:

0.2766 log  
0.1955  
0.1596  
0.1238