

Erratum

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Lipase and Protease Activities in Koji Cheeses Surface-ripened with *Aspergillus* Strains

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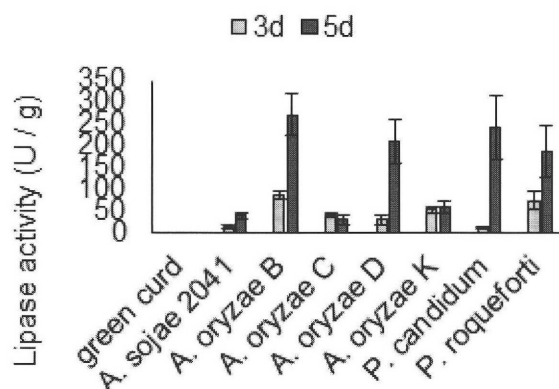
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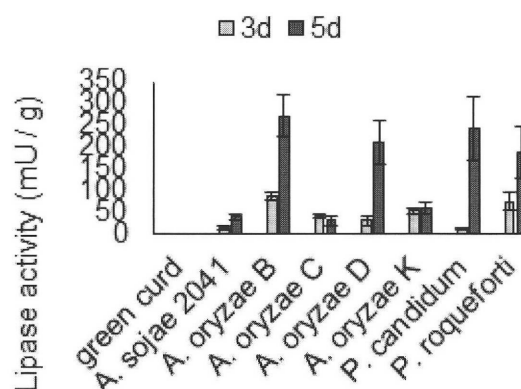
Fig. 1. (p.546) : Lipase and protease activity in curd ripened by five Koji molds and control *Penicillium* strains. 3d, Curd ripened for 3 days; 5d, curd ripened for 5 days. White column shows the data of green curd.

(mistyping of lipase activity unit, U/g should be mU/g)

【False】



【True】



【False】 p.545

The lipase activity of green curd (0 day) was undetectable in this study. After 3 days of culture, fungi fully covered the surface of the curd cubes, and ripening of the curd cubes was complete in 5 days. The lipase activity of both *Penicillium* strains was high (241.5, *P. candidum* and 187.0 U/g, *P. roqueforti*); and the lipase activity of *A. oryzae* strains B (270.6 U/g) and D (210.1 U/g) was comparable to the *Penicillium* strains. The three Koji molds *A. sojae* 2041 (38.1U/g), *A. oryzae* C (28.3 U/g), and *A. oryzae* K (57.7 U/g) showed low lipase activity.

【True】

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