

## ERRATUM

### Effect of Nitrite and Nitrate on Toxin Production by *Clostridium botulinum* and on Nitrosamine Formation in Perishable Canned Comminuted Cured Meat

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Volume 25, no. 3, p. 357, Abstract, line 4: Change sentence beginning with "Nitrite concentrations . . ." to read "Nitrite concentrations decreased more rapidly during storage at 27 than at 7 C. Nitrate concentrations, however, remained rather constant at formulated levels throughout the experiment at both incubation temperatures."