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## ERRATUM

In the article "Effects of Potassium Sorbate on Postharvest Brown Rot of Stone Fruit" by R. Gregori, F. Borsetti, F. Neri, M. Mari, and P. Bertolini that appeared in the *Journal of Food Protection* 71(8):1626–1631, there were data missing in Table 2. A corrected table appears below.

TABLE 2. Effect of K-sorb treatment (15 g/liter) on *Monilinia* rot in naturally infected fruits after 4 days at 20°C<sup>a</sup>

Cultivar	Control (% of infected fruit)	K-sorb (% of infected fruit)	EI (%) <sup>b</sup>
May Crest (peach)	45 A	29 B	35.3
Maria Marta (peach)	77.5 A	6.2 B	92
Elegant Lady (peach)	81.2 A	8.3 B	89.8
Springbelle (peach)	48.3 A	5 B	89.6
Big Top (nectarine)	42.5 A	5 B	88.2

<sup>a</sup> Fruits were treated by dipping for 2 min. Values for each treatment correspond to the mean of 20 fruits per five replicates. Within each cultivar, the values followed by the same letters are not significantly different according to the least significant difference test ( $P \leq 0.05$ ).

<sup>b</sup> EI, effectiveness index (%) = [(control infected fruits – treated infected fruits)/control infected fruits] × 100.