Erratum to "Dietary inclusion level effects of distillers dried grains with solubles on broiler meat quality" (Poult. Sci. 89:752–760)

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Significant errors were found in a paragraph on page 758. The paragraph should be rewritten as "Because linoleic acid concentrations increased in thigh meat as concentration of DDGS increased in the broilers diets (Table 4), there may be potential health benefits to feeding DDGS to broilers. Linoleic acid is a n-6 essential fatty acid that is generally considered healthier than saturated fatty acids that were decreased as DDGS feed concentration increased. However, because most Western diets have an excess of linoleic acid in comparison to n-3 fatty acids such as linolenic acid (McClements and Decker, 2008), it is not clear whether there would truly be an enhanced health benefit from feeding DDGS."

In addition, 3 fatty acids should have been written differently in Table 4. Fatty acids were listed based on the first fatty acid closest to the glycerol backbone and should have been listed based on whether they were n-3 or n-6 fatty acids. The corrected table is listed below. The authors regret these errors.

Table 4. Fatty acid profile of chicken thigh meat from broilers that were fed diets with different concentrations of dried distillers grains with solubles (DDGS)[1]

Fatty acid	Control (0% DDGS)	6% DDGS	12% DDGS	18% DDGS	24% DDGS	*P*-value	SEM
Myristic (C14:0)	0.66	0.65	0.58	0.60	0.59	0.61	0.04
Pentadecanoic (15:0)	0.12	0.15	0.11	0.17	0.12	0.41	0.02
Palmitic (C16:0)	24.2^{a}	23.1^{ab}	22.7^{bc}	22.0^{c}	21.7^{c}	0.0005	0.38
Heptadecanoic (C17:0)	0.16	0.18	0.16	0.18	0.18	0.56	0.02
Stearic (C18:0)	7.29^{abc}	7.57^{a}	6.70^{bc}	7.42^{ab}	6.48^{c}	0.04	0.28
Arachidic (C20:0)	0.10	0.12	0.10	0.15	0.12	0.21	0.02
Myristoleic (C14:1)	0.15	0.13	0.17	0.12	0.14	0.43	0.02
Palmitoleic (C16:1)	6.29	5.46	5.74	5.1	5.31	0.054	0.28
Oleic (C18:1 *cis*)	35.9^{a}	33.9^{b}	34.1^{b}	33.1^{b}	33.7^{b}	0.0032	0.46
Linoleic (C18:2 *cis*)	21.2^{d}	24.2^{c}	25.7^{bc}	26.5^{ab}	27.9^{a}	<0.0001	0.64
Linolenic (C18:3n-6)	0.39	0.48	0.38	0.62	0.29	0.094	0.08
Linolenic (C18:3n-3)	0.85	0.93	0.97	0.96	0.97	0.077	0.03
Eicosenoic (C20:1)	0.21	0.19	0.17	0.20	0.19	0.42	0.01
Eicosadienoic (C20:2)	0.24	0.20	0.26	0.29	0.26	0.55	0.04
Eicosatrienoic (C20:3n-6)	0.40	0.39	0.32	0.38	0.33	0.087	0.02
Arachidonic (C20:4)	1.90	2.24	1.83	2.44	1.75	0.053	0.19
Saturated (%)	32.5^{a}	31.6^{ab}	30.4^{bc}	30.5^{bc}	29.2^{c}	0.0001	0.44
Monounsaturated (%)	42.6^{a}	39.7^{b}	40.2^{b}	38.4^{b}	39.3^{b}	0.0023	0.67
Polyunsaturated (%)	24.9^{c}	28.5^{b}	29.4^{ab}	31.2^{a}	31.5^{a}	<0.0001	0.80

[a–d]Means with different superscripts within each row are significantly different ($P < 0.05$).

[1]Values are expressed as a percentage of the total fatty acid concentration because total fat percentage did not differ among treatments.

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