

TABLE I  
Fatty Acid Composition of Human Milk Lipids

Fatty acid	Subject		
	A	B (Relative %)	C
8:0	0.5	0.7	.4
10:0	2.0	0.7	1.4
12:0	5.4	4.7	6.3
14:0	5.9	6.8	7.3
16:0	19.3	21.2	18.6
16:1	5.4	3.2	2.8
18:0	6.4	7.1	7.2
18:1 <i>trans</i>	2.1	4.0	3.2
18:1 <i>cis</i>	34.1	30.1	31.0
18:2	13.2	13.9	17.1
18:3	1.2	1.0	0.8
20:4	0.3	0.2	0.2
Others <sup>a</sup>	4.2	6.4	3.2

<sup>a</sup>Odd Chain and Minor Components.

TABLE II  
Fatty Acid Composition of Infant Formula

Fatty acid	Product <sup>a</sup>		
	SMA	EN (Relative %)	SIM
10:0	2.0	1.1	4.9
12:0	14.1	9.1	33.6
14:0	6.9	3.7	11.6
16:0	13.9	10.9	9.6
16:1	1.9	0.2	0.2
18:0	7.8	4.2	3.5
18:1 <i>trans</i>	1.3	0.2	0.1
18:1 <i>cis</i>	36.2	19.5	12.1
18:2	14.3	44.6	21.4
18:3	0.8	4.9	2.0
Other <sup>b</sup>	0.8	0.9	0.3

<sup>a</sup>SMA = SMA (Wyeth Laboratories, Radnor, PA), EN = Enfamil (Mead Johnson Laboratories, Evansville, IN), SIM = Similac (Ross Laboratories, Columbus, OH).

<sup>b</sup>Odd Chain and Minor Components.

safflower, and coconut oils. The low level of elaidic acid found suggests that they were only lightly hydrogenated.

## ERRATUMS

In "Phospholipid Synthesis in Mammary Tissue. Choline and Ethanolamine Kinases: Kinetic Evidence for Two Discrete Active Sites" [*Lipids* 11:727 (1976)], the following corrections should be made: p. 127, col. 2, 1.44: "substract" should read "substrate." p. 730, col. 2, 1.36: "was" should read "as." p. 734, col 2, 1.10: "2-sn-phosphatidyl-ethanolamine" should read "3-sn-phosphatidylethanolamine."

The significance of *trans* fatty acids in the American diet is unknown. Vergoesen (9) reported the 35% elaidic acid in formula which provided 40% of dietary energy as fat increased serum cholesterol levels but with the exclusion of dietary cholesterol, no effect was observed. However, Mattson et al. (10) fed comparable levels of elaidic acid with 500 mg cholesterol/day and found no elevation in plasma cholesterol. It is unlikely that the low levels of elaidic acid in human milk and infant formula would be associated with altered blood lipid patterns.

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In "Lipid Composition of 30 Species of Yeast" [*Lipids* 11:837 (1976)] by Kaneko et al., two errors appear in the section **Polar Lipid Compositions**, p. 843, col. 2. The last sentence of the section should read: "From its chromatographic behavior, IR spectrum, and staining behavior, we propose that spot D probably is the *N*-methyl derivative of phosphatidyl ethanolamine (14) and that spot G may be lyso-*bis*-phosphatidic acid (16,15)."