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LETTER TO THE EDITOR

Effect of β-Cyclodextrin on *trans* Fats, CLA, PUFA, and Phospholipids of Milk Fat: Method Update

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Sir,

In a paper published in J. Am Oil Chem Soc. (2009) 86:337–342 on the effect β-cyclodextrin (β-CD) on milk fat constituents, information was missing that would enable the reader to better understand the paper. The methods used in the manuscript were not clearly delineated, in particular the method used to treat whole milk with β-CD. The following information is therefore provided for readers, for the purpose of clarity.

β-CD purchased from Sigma Chemical Company (St Louis, MO, USA) was added to whole pasteurized milk at a concentration of 0.6% *w*/*v*. The mixture was then stirred on a mechanical stir plate, Corning (NY, USA) 420, for 20 min at 4°C. After mixing, lipids were extracted from the mixture of milk and β-CD by following a procedure described by the International Standardization Organization for milk and milk products [1].

Reference

1. ISO-IDF (2001) Milk and milk products. Extraction methods for lipids and liposoluble compounds. ISO 14152; International Dairy Federation, Brussels, p 172

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