Correction

Effects of alpha-linolenic acid vs. docosahexaenoic acid supply on the distribution of fatty acids among the rat cardiac subcellular membranes after a short- or long-term dietary exposure

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Correction

A mistake has been noted in our recently published (25 March 2009) article [1]. This error appeared in the material and methods section, and concerns the content of Table 1.

An overlapping of the lines has occurred in the fatty acid profile section of the Table, due to an unfortunate insertion of the 22:2 n-6, a fatty acid that has nothing to do there. This returns any impossible understanding, particularly of the DHA supply and so intake. Table 1 has therefore been replaced here with a version that is both correct and also readable.
Table 1: Formulation and fatty acid composition of the experimental diets.

|                      | CTL diet g/kg of diet | DHA diet g/kg of diet | ALA diet g/kg of diet | Extruded linseed flour g/kg |
|----------------------|-----------------------|-----------------------|-----------------------|-----------------------------|
| **Basal mix**        |                       |                       |                       |                             |
| Protein              |                       |                       |                       | 200                         |
| Soy protein isolate  | 170                   | 170                   | 147                   |                             |
| Glucides             | 220                   | 220                   | 216                   | 35                          |
| Sucrose              | 440                   | 440                   | 402                   | 171                         |
| Cornstarch           | 20                    | 20                    |                       | 80                          |
| **Minerals and other components** |               |                       |                       |                             |
| L-Cystine            | 5                     | 5                     | 5                     |                             |
| Choline chloride     | 5                     | 5                     | 5                     |                             |
| Mineral mixture      | 50                    | 50                    | 48                    |                             |
| Vitamin mixture      | 10                    | 10                    | 10                    |                             |
| **Extruded linseed flour** |               |                       |                       | 122                         |
| **Lips**             |                       |                       |                       | 280                         |
| Hydrogenated coconut oil | 15.2               | 15                    | 11.3                  |                             |
| Cocoa butter         | 14.4                  | 18                    | 25.7                  |                             |
| Sunflower seed oil   | 48                    | 17                    | 8.9                   |                             |
| Rapeseed oil         | 2.4                   | 10                    |                       |                             |
| n-3 LCPUFA-rich oil  | 20                    |                       |                       |                             |
| Humidity             |                       |                       |                       | 80                          |
| **Fatty acid composition** | % of total FA | % of total FA | % of total FA | % of total FA |
| 14:0                 | 4.7                   | 4.6                   | 3.5                   | -                           |
| 16:0                 | 11.2                  | 13.2                  | 10.2                  | 5.9                         |
| 18:0                 | 8.5                   | 11.4                  | 8.4                   | 2.9                         |
| 18:1 n-9             | 21.7                  | 17.5                  | 17.0                  | 17.3                        |
| 18:2 n-6             | 35.5                  | 16.9                  | 18.2                  | 17.7                        |
| 18:3 n-3             | 0.6                   | 23.3                  | 1.4                   | 55.1                        |
| 20:5 n-3             | -                     | -                     | 2.5                   | -                           |
| 22:5 n-3             | 0.3                   | 0.5                   | 0.5                   | -                           |
| 22:6 n-3             | -                     | -                     | 16.8                  | -                           |
| Total SFA            | 40.6                  | 40.7                  | 39.8                  | 9.1                         |
| Total MUFA           | 22.7                  | 18.4                  | 18.0                  | 18.1                        |
| Total PUFA           | 36.8                  | 40.8                  | 42.2                  | 72.8                        |
| Total n-6 PUFA       | 36.0                  | 17.5                  | 20.5                  | 17.7                        |
| Total n-3 PUFA       | 0.7                   | 23.4                  | 21.7                  | 55.1                        |
| n-6/n-3 ratio        | 50.6                  | 0.7                   | 0.9                   | 0.3                         |
| PUFA/SFA ratio       | 0.9                   | 1.0                   | 1.1                   | 8.0                         |

References
1. Brochot A, Guinot M, Aucbere D, Maceire JP, Weill P, Gryenberg A, Rousseau-Rallard D: Effects of alpha-linolenic acid vs. docosahexaenoic acid supply on the distribution of fatty acids among the rat cardiac subcellular membranes after a short- or long-term dietary exposure. *Nutr Metab (Lond)* 2009, 6:14.