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Erratum

Dubert-Ferrandon A, Niranjan K and Grandison AS 2006 A novel technique for differentiation of proteins in the development of acid gel structure from control and heat treated milk using confocal scanning laser microscopy. *Journal of Dairy Research* **73(4)** 423–430

Figs 1 & 4 of this paper are reproduced here in colour. Our apologies to the authors that these Figs appeared in the original published manuscript without colour.

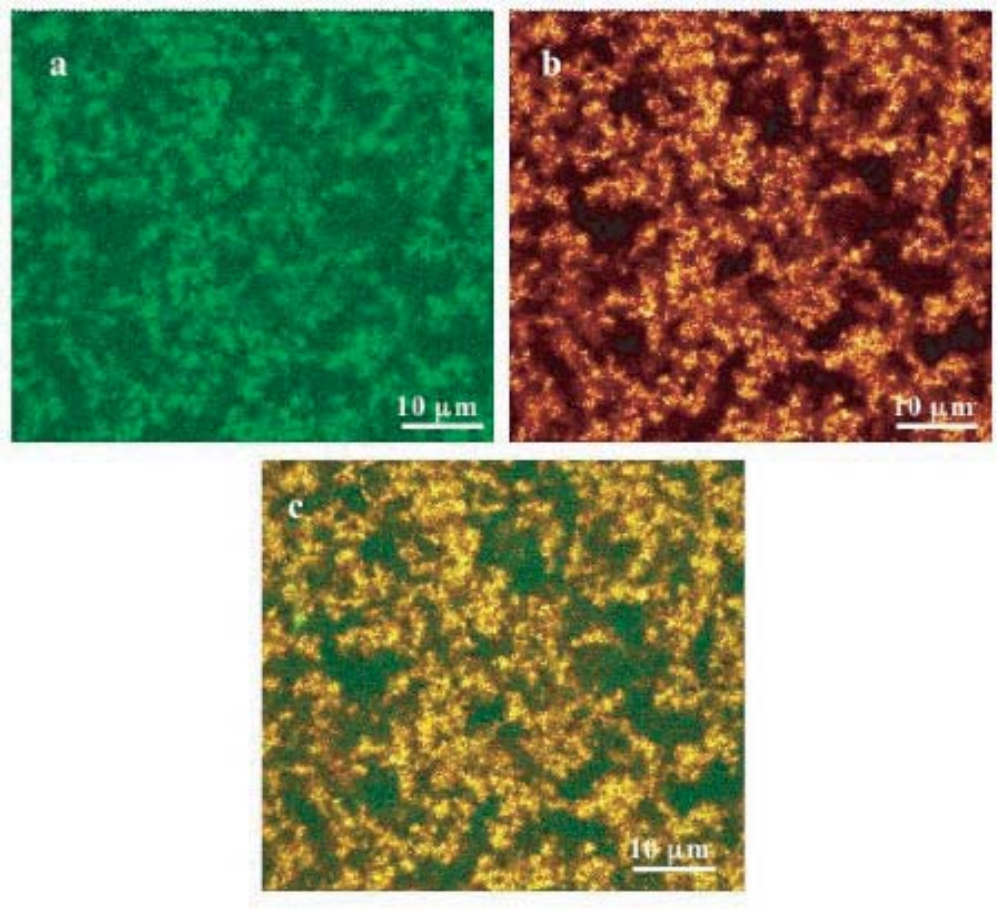

Fig. 1. Confocal scanning laser microscopy images of glucono-delta-lactone induced gelled skim milk containing labelled whey proteins and pure caseins. Fig. 1a was acquired using excitation at 488 nm (labelled whey proteins). Fig. 1b was acquired using excitation at 594 nm (labelled caseins). Fig. 1c is the result of the superimposition of image a and b. The black areas in the images are the aqueous phase of the system.

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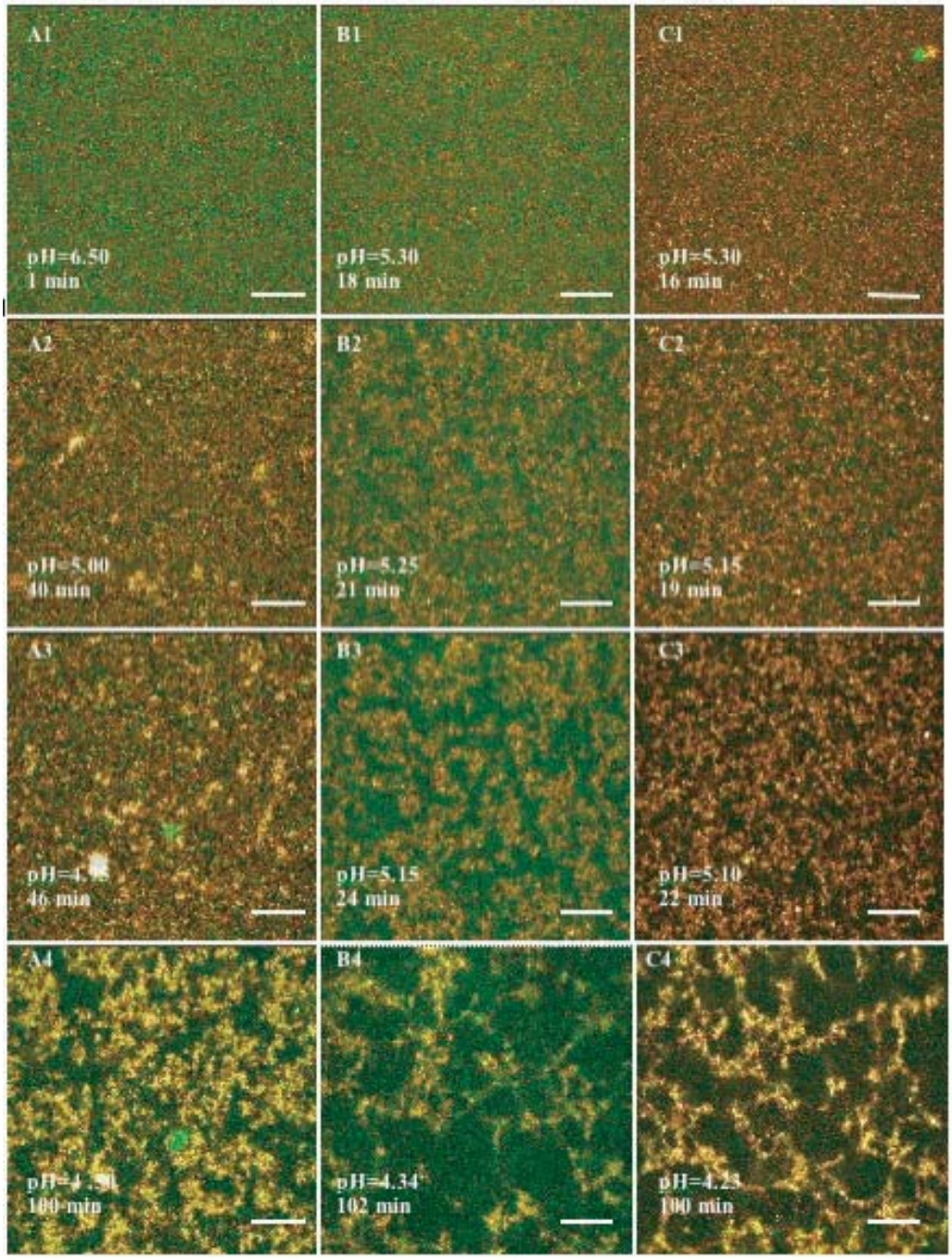

Fig. 4. Sequence of confocal scanning laser microscopy images of glucono-δ-lactone induced gelation of skim milk containing pure labelled caseins and whey proteins for (A) the control, (B) 90 °C-2 min and (C) 95 °C-8 min samples. The orange areas are caseins, the green areas are the whey proteins. The numbers refer to min after GDL addition. Images were acquired using 488 nm wavelength followed by 594 nm wavelength laser excitation. The black areas in the images are the aqueous phase of the system.

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