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Correction

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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 [5] g/kg
Basal mix [1]				
Protein				200
Soy protein isolate [2]	170	170	147	
Glucides				110
Sucrose	220	220	216	35
Cornstarch	440	440	402	
Fibers (mucilages, ...)				171
Cellulose	20	20		80
Minerals and other components				44
L-Cystine	5	5	5	
Choline chloride	5	5	5	
Mineral mixture [3]	50	50	48	
Vitamin mixture [3]	10	10	10	
Extruded linseed flour [4]			**122**	
Lipids				280
hydrogenated coconut oil [5]	15.2	15	11.3	
Cocoa butter [6]	14.4	18	25.7	
Sunflower seed oil [7]	48	17	8.9	
Rapeseed oil [8]	2.4	10		
n-3 LCPUFA-rich oil [9]		20		
Humidity				80
Fatty acid composition [10]	**% 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, Auchere D, Macaire JP, Weill P, Grynberg A, Rousseau-Ralliard D: **Effects of alpha-linolenic acid *vs.* docosahexaenoic acid supply on thedistribution of fatty acids among the rat cardiac subcellular membranesafter a short- or long-term dietary exposure.** *Nutr Metab (Lond)* 2009, **6:**14.