

# Journal of Food Protection®

ISSN 0362-028X  
Official Publication



Reg. U.S. Pat. Off.

Vol. 78

November 2015

No. 11

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doi:10.4315/0362-028X.78.11.1930

#### RETRACTION STATEMENT

*Journal of Food Protection*, Vol. 78, No. 10, October 2015, pp. 1861–1869, doi:10.4315/0362-028X.JFP-15-157

The article “Evaluation of Selected Nutrients and Contaminants in Distillers Grains from Ethanol Production in Texas” by Kyung-Min Lee and Timothy J. Herrman has been retracted by the authors and the Scientific Editors. The retraction is necessary owing to several corrections requested by the authors that significantly affect the findings.