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ERRATUM

In the article "Changes in Aerobic Plate and *Escherichia coli*-Coliform Counts and in Populations of Inoculated Foodborne Pathogens on Inshell Walnuts during Storage" by J. C. Frelka, G. R. Davidson, and L. J. Harris, *Journal of Food Protection* 79(7):1143-1153, 2016, doi:10.4315/0362-028X.JFP-15-553, the sentence beginning in line 11 of the Abstract should read as follows: "Populations declined by 2.86, 5.01, and 4.40 log CFU per nut for *Salmonella*, *E. coli* O157:H7, and *L. monocytogenes*, respectively, after drying and during the first 8 days of storage."