

## CORRIGENDUM

# Natto and viscous vegetables in a Japanese-style breakfast improved insulin sensitivity, lipid metabolism and oxidative stress in overweight subjects with impaired glucose tolerance – CORRIGENDUM

Akiko Taniguchi-Fukatsu, Hisami Yamanaka-Okumura, Yuko Naniwa-Kuroki, Yuka Nishida, Hironori Yamamoto, Yutaka Taketani and Eiji Takeda

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The energy values in Table 2 in the paper by Taniguchi-Fukatsu *et al.*<sup>(1)</sup> were incorrectly given. The correct values are given here. The authors apologise for this error.

**Table 2.** Composition of the test meals

	WR	Test meal	Control meal
	WR (200 g)	WR (200 g)	WR (200 g)
	–	Natto (50 g)	Boiled soyabeans (50 g)
	–	Japanese yam (60 g)	Potatoes (60 g)
	–	Okra (40 g)	Broccoli (40 g)
	–	Soya sauce (6 g)	Soya sauce (6 g)
	Water (200 ml)	Water (200 ml)	Water (200 ml)
Energy (kJ)	1264	1912	1904
Carbohydrate (g)	69.4	87	87.5
Protein (g)	4.2	15.1	15.3
Fat (g)	0.8	6.1	5.6
Dietary fibre (g)	0.5	6.5	6.6
Insoluble (g)	0.5	4.7	5.5
Soluble (g)	–	1.8	1.1

WR, white rice.

## Reference

1. Taniguchi-Fukatsu A, Yamanaka-Okumura H, Naniwa-Kuroki Y, *et al.* (2012) Natto and viscous vegetables in a Japanese-style breakfast improved insulin sensitivity, lipid metabolism and oxidative stress in overweight subjects with impaired glucose tolerance. *Br J Nutr* **107**, 1184–1191. Published by Cambridge University Press, April 2012, doi:10.1017/S0007114511004156.