# ADDENDUM

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PAGE 607: The Oxidation-Reduction Enzymes of Wheat. III. Isoenzymes of Lipoxidase in Wheat Fractions and Soybeans, by P. L. Guss, T. Richardson and M. A. Stahmann

Work published while this paper was in press, by J. M. Brewer (Science 156: 256; 1967), by K. H. Fantes and I. G. S. Furminger (Nature 215: 750; 1967), and by W. M. Mitchell (Biochim. Biophys. Acta 147: 171; 1967), indicates increased electrophoretic heterogeneity of purified proteins, which they attribute to persulfate damage. In general, these authors recommended an electrophoretic prerun or electrophoresis in the presence of thioglycolate to obviate artifacts. Electrophoresis of a fresh extract of Selkirk break shorts, 1) as before, 2) with thioglycolate as described by Brewer, 3) after electrophoretic prerun followed by aging of the gels for 4 days, or 4) on electrophoresed, then aged gels with thioglycolate at twice the levels used by Brewer, gave patterns identical with those shown in Fig. 1, No. 5. This indicates that the multiple lipoxidase bands are not artifacts due to persulfate damage.