Corrigendum to “Historical review of researches on yellow rice and mycotoxigenic fungi adherent to rice in Japan” [JSM Mycotoxins 65: 19-23 (2015)]
Masayo Kushiro

The author regrets that third paragraph in the subsection 3. “Citrinum yellow rice” (page 22, line 26-39) contains inadequate description partially. Please find the corrected paragraph below. The author would like to apologize for any inconvenience caused.

The Food Sanitation Investigation Council, Ministry of Health and Welfare, Japan recommended that the government should not supply grains with greater than 1% contamination by causal molds (P. citreonigrum, P. citrinum and P. islandicum) of these yellow rice as a staple food. Higher levels of molded rice caused an increase of imported rice stocks in storehouses, and the vast maintenance expenditures became unsustainable. In 1954, the Japanese government decided to supply grains with up to 2.5% contamination by the molds as a staple food. This became an object of great public concern. The problem was eventually resolved by re-hulling grains with >1% contamination by the molds to confirm aseptic and to serve as material for processing (Soy sauce, cakes, and so on) rather than as a staple food.