**ERRATUM: EFFECTS OF THE COATING AND CALCIUM APPLICATION
ON THE QUALITY AND SHELF LIFE OF RADISHES**

**ISPRAVKA: EFEKAT APLIKACIJE KALCIJUMOVOG OMOTAČA NA
ROK TRAJANJA ROTKVICE**

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CORRECTION

Part 6.0 and 6.1 are deleting.
New part 6.0 is adding to paper:

6. Microbiological Analysis

Sterilized 90 mL of peptone buffer dilution liquid is placed into a stomacher bag and 10 g of radishes slices were taken under sterile conditions and homogenized in the stomacher bag. After homogenization, the samples were diluted 1/10 with buffer peptone water and the appropriate medium were sown using the cast plate method. In the experiments, all microbial cultivations were performed in parallel with each dilution and count results were expressed as log.cob / g by taking the average of these two parallels. Yeast and molds were enumerated on acidified potato dextrose agar (25C/120 h). (*Ulukanli and Karadag, 2010*).