



Cite this: *Food Funct.*, 2017, **8**, 4768

## Correction: Formation of reactive aldehydes (MDA, HHE, HNE) during the digestion of cod liver oil: comparison of human and porcine *in vitro* digestion models

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DOI: 10.1039/c7fo90044a  
[rsc.li/food-function](http://rsc.li/food-function)

Correction for 'Formation of reactive aldehydes (MDA, HHE, HNE) during the digestion of cod liver oil: comparison of human and porcine *in vitro* digestion models' by Cecilia Tullberg *et al.*, *Food Funct.*, 2016, **7**, 1401–1412.

The data in the abstract is mixed up giving incorrect analyte values, the correct values are shown in bold below:

The formation of the oxidation products reached higher levels when digestive juices of human origin were used (60  $\mu\text{M}$  of MDA, **9.8**  $\mu\text{M}$  of HHE, and **0.36**  $\mu\text{M}$  of HNE) compared to when using enzymes and bile of porcine origin (**0.96**, and **1.6**  $\mu\text{M}$  of MDA; 0.16, and **0.23**  $\mu\text{M}$  of HHE; **0.026**, and 0.005  $\mu\text{M}$  of HNE, respectively, in porcine models I and II).

The Royal Society of Chemistry apologises for these errors and any consequent inconvenience to authors and readers.

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