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Correction: The reduction effect of dietary flavone C- and O-glycosides on the formation of acrylamide and its correlation and prediction with the antioxidant activity of Maillard reaction products

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Correction for 'The reduction effect of dietary flavone C- and O-glycosides on the formation of acrylamide and its correlation and prediction with the antioxidant activity of Maillard reaction products' by Yu Zhang *et al.*, *RSC Adv.*, 2014, 4, 24147–24155.

There is an error in the structure of Luteolin-4'-O-glucoside in Fig. 1. The correct figure is as follows:

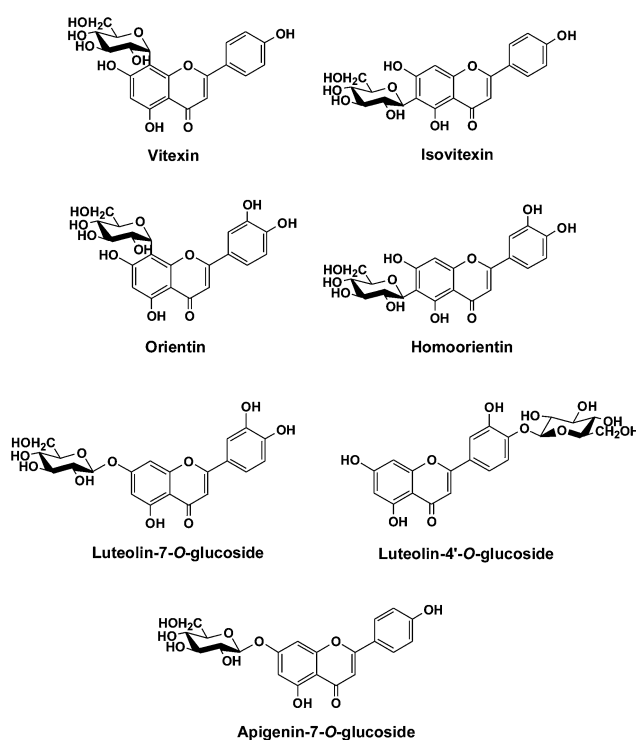


Fig. 1 Chemical structures of the flavone glycosides used in the present study.

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

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