CrossMark
click for updatesCite this: *RSC Adv.*, 2014, 4, 54199

DOI: 10.1039/c4ra90035a

www.rsc.org/advances

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

Yu Zhang, Xinyu Chen, Jun Cheng, Cheng Jin and Ying Zhang*

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.

Zhejiang Key Laboratory for Agro-Food Processing, Zhejiang R & D Center for Food Technology and Equipment, Fuli Institute of Food Science, Department of Food Science and Nutrition, College of Biosystems Engineering and Food Science, Zhejiang University, Hangzhou 310058, Zhejiang, China. E-mail: yzhang@zju.edu.cn; Fax: +86 571 8898 2164; Tel: +86 571 8898 2164