



Cite this: *Food Funct.*, 2016, 7, 2909

## Correction: Microencapsulation of probiotics in hydrogel particles: enhancing *Lactococcus lactis* subsp. *cremoris* LM0230 viability using calcium alginate beads

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DOI: 10.1039/c6fo90021f  
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Correction for 'Microencapsulation of probiotics in hydrogel particles: enhancing *Lactococcus lactis* subsp. *cremoris* LM0230 viability using calcium alginate beads' by Timothy W. Yeung *et al.*, *Food Funct.*, 2016, 7, 1797–1804.

In section 2.1 of this article, 'Bacteria propagation and general growth conditions', it is erroneously reported that *Lactococcus lactis* subsp. *cremoris* LM0230 were routinely propagated at 30 °C. The correct temperature is 37 °C.

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

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