

CORRECTION

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Correction: The anti-inflammatory effect of a glycosylation product derived from the high hydrostatic pressure enzymatic hydrolysate of a flatfish byproduct

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Correction for 'The anti-inflammatory effect of a glycosylation product derived from the high hydrostatic pressure enzymatic hydrolysate of a flatfish byproduct' by In-Hu Choe, *et al.*, *Food Funct.*, 2016, **7**, 2557–2565.

The authors regret the omission of the Acknowledgements section from the original manuscript, and wish to add the following text:

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

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