

CORRECTION

[View Article Online](#)
[View Journal](#) | [View Issue](#)
Cite this: *Food Funct.*, 2017, **8**, 888DOI: 10.1039/c7fo90006f
rsc.li/food-function

Correction: Relating rheology and tribology of commercial dairy colloids to sensory perception

Laura Laguna,^a Grace Farrell,^a Michael Bryant,^b Ardian Morina^b and Anwesha Sarkar^{*a}Correction for 'Relating rheology and tribology of commercial dairy colloids to sensory perception' by Laura Laguna, *et al.*, *Food Funct.*, 2017, DOI: 10.1039/c6fo01010e.

In the original article, Fig. 10 is displayed incorrectly. The correct figure and caption are as follows:

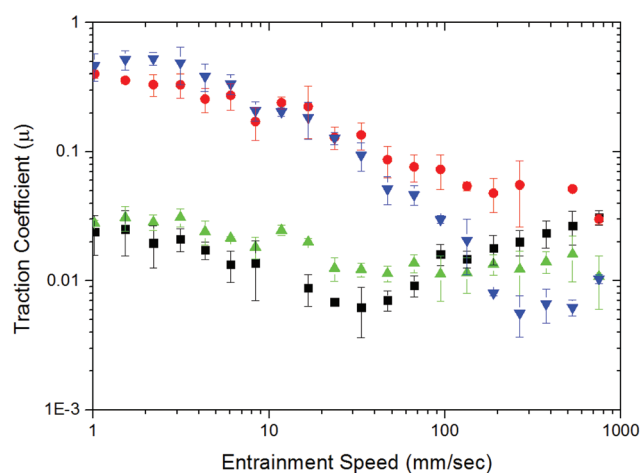


Fig. 10 Traction coefficient dependence of cream cheese samples at variable speeds for full fat (■), low fat (●), full fat + saliva (▲) and low fat + saliva (▼) cream cheese.

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

^aFood Colloids and Processing Group, School of Food Science and Nutrition, University of Leeds, LS2 9JT, UK. E-mail: A.Sarkar@leeds.ac.uk

^bSchool of Mechanical Engineering, University of Leeds, LS2 9JT, UK

