

CORRECTION

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Cite this: *Food Funct.*, 2017, **8**, 4768

Correction: Formation of reactive aldehydes (MDA, HHE, HNE) during the digestion of cod liver oil: comparison of human and porcine *in vitro* digestion models

Cecilia Tullberg,^a Karin Larsson,^a Nils-Gunnar Carlsson,^a Irene Comi,^b Nathalie Scheers,^a Gerd Vegarud^b and Ingrid Undeland^a

DOI: 10.1039/c7fo90044a
rsc.li/food-function

Correction for 'Formation of reactive aldehydes (MDA, HHE, HNE) during the digestion of cod liver oil: comparison of human and porcine *in vitro* digestion models' by Cecilia Tullberg *et al.*, *Food Funct.*, 2016, **7**, 1401–1412.

The data in the abstract is mixed up giving incorrect analyte values, the correct values are shown in bold below:

The formation of the oxidation products reached higher levels when digestive juices of human origin were used (60 μ M of MDA, **9.8** μ M of HHE, and **0.36** μ M of HNE) compared to when using enzymes and bile of porcine origin (**0.96**, and **1.6** μ M of MDA; 0.16, and **0.23** μ M of HHE; **0.026**, and 0.005 μ M of HNE, respectively, in porcine models I and II).

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

^aDepartment of Biology and Biological Engineering, Food and Nutrition Science, Chalmers University of Technology, Gothenburg, Sweden.
 E-mail: cecilia.tullberg@chalmers.se

^bDepartment of Chemistry, Biotechnology and Food Science, Norwegian University of Life Science, Ås, Norway

