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CORRECTION

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Correction: Food-grade monoglyceride oil foams: the effect of tempering on foamability, foam stability and rheological properties

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Correction for 'Food-grade monoglyceride oil foams: the effect of tempering on foamability, foam stability and rheological properties' by Robbe Heymans *et al.*, *Food Funct.*, 2018, DOI: 10.1039/c8fo00536b.

The authors regret that the values of G'_{LVR} in Table 1 are shown incorrectly in the original manuscript. The values should be displayed with the final character superscript.

A corrected version of Table 1 has been presented below:

Table 1 Rheological properties (*i.e.* storage modulus in the linear visco-elastic region, phase angle in the linear visco-elastic region, yield point τ_y and flow point τ_f) of the MG-oleogels prepared in the starch pasting cell

Sample	G'_{LVR} (Pa)	Phase angle LVR (°)	τ_y (Pa)	τ_f (Pa)
PAC	$(2.01 \pm 0.73) \times 10^{0a}$	54.0 ± 3.7^{a}	n.a.	n.a.
AC	$(1.36 \pm 0.14) \times 10^{3b}$	11.9 ± 1.2^{b}	2.0 ± 1.6^{a}	8.5 ± 5.2^{a}
ACS	$(3.65 \pm 0.15) \times 10^{4c}$	3.0 ± 0.2^{c}	22.3 ± 2.0^{b}	74.2 ± 4.3^{b}
SAC	$(6.41 \pm 0.30) \times 10^{5d}$	13.9 ± 0.4^{b}	20.0 ± 0.0^{b}	59.5 ± 2.2^{c}
MMACS	$(3.33 \pm 0.10) \times 10^{5e}$	1.6 ± 0.2^{d}	68.7 ± 6.7^{c}	98.5 ± 9.7^{d}

n.a. = not applicable. Means within the same column with different letters are significantly different ($P \leq 0.05$).

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

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