

## 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  $\tau_y$  and flow point  $\tau_f$ ) of the MG-oleogels prepared in the starch pasting cell

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

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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