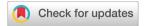
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CORRECTION

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Cite this: Food Funct., 2019, 10, 2254

Correction: Lipid composition modulates the intestine digestion rate and serum lipid status of different edible oils: a combination of *in vitro* and *in vivo* studies

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DOI: 10.1039/c9fo90015b

rsc li/food-function

Correction for 'Lipid composition modulates the intestine digestion rate and serum lipid status of different edible oils: a combination of *in vitro* and *in vivo* studies' by Zhan Ye *et al.*, *Food Funct.*, 2019, DOI: 10.1039/c8fo01290c.

In section 2.8 ethics statement, it should be:

All animal procedures were performed in accordance with the Guidelines for Care and Use of Laboratory Animals of Jiangnan University and approved by the Animal Ethics Committee of Jiangnan University (Approval No. JN.NO.20170822-20180320[105]). In section 2.9. Statistical analysis, the first sentence should be:

All experiments were performed at least three times, and the results were expressed as the mean \pm standard deviation (SD). The Royal Society of Chemistry apologises for these errors and any consequent inconvenience to authors and readers.

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