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Correction: Effect of *in vitro* digestion on the functional properties of *Psidium cattleianum* Sabine (araçá), *Butia odorata* (Barb. Rodr.) Noblick (butiá) and *Eugenia uniflora* L. (pitanga) fruit extracts

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Correction for 'Effect of *in vitro* digestion on the functional properties of *Psidium cattleianum* Sabine (araçá), *Butia odorata* (Barb. Rodr.) Noblick (butiá) and *Eugenia uniflora* L. (pitanga) fruit extracts' by Juliana Vinholes, et al., *Food Funct.*, 2018, **9**, 6380–6390.

The authors regret that there was an error with one of the units in the original article in section 2.4.1. Mouth digestion. The text should read “ α -amylase solution (0.60 mL, 100 U mL⁻¹)”.

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

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