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Correction: Influence of co-cultures of *Streptococcus thermophilus* and probiotic lactobacilli on quality and antioxidant capacity parameters of lactose-free fermented dairy beverages containing *Syzygium cumini* (L.) Skeels pulp

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Correction for 'Influence of co-cultures of *Streptococcus thermophilus* and probiotic lactobacilli on quality and antioxidant capacity parameters of lactose-free fermented dairy beverages containing *Syzygium cumini* (L.) Skeels pulp' by Sabrina Laís Alves Garcia *et al.*, *RSC Adv.*, 2020, 10, 10297–10308. DOI: 10.1039/c9ra08311a

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The authors would like to correct an error in the “Materials and methods” section which they noticed after publication of their article.

In the first sentence of the first paragraph of Section 2.7. Sensory evaluation of the fermented dairy beverage, “Certificate of Presentation for Ethical Assessment (CAAE) no. 2.229.0000.5187” should read “Certificate of Presentation for Ethical Assessment (CAAE) no. 71428417.5.0000.5187, decision no. 2.229.941”.

The first sentence of the first paragraph of Section 2.7. Sensory evaluation of the fermented dairy beverage incorporating the correction is as follows:

“The sensory evaluation used in the present study was approved by the Ethics Committee of the State University of Paraíba (UEPB), Paraíba, Brazil, Certificate of Presentation for Ethical Assessment (CAAE) no. 71428417.5.0000.5187, decision no. 2.229.941, and was performed in the Laboratory of Sensory Analysis at the Federal University of Campina Grande (UFCG), Paraíba State, Brazil.”

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

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