

## CORRECTION

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## Correction: Tracking physical breakdown of rice- and wheat-based foods with varying structures during gastric digestion and its influence on gastric emptying in a growing pig model

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Correction for 'Tracking physical breakdown of rice- and wheat-based foods with varying structures during gastric digestion and its influence on gastric emptying in a growing pig model' by Joanna Nadia *et al.*, *Food Funct.*, 2021, DOI: 10.1039/D0FO02917C.

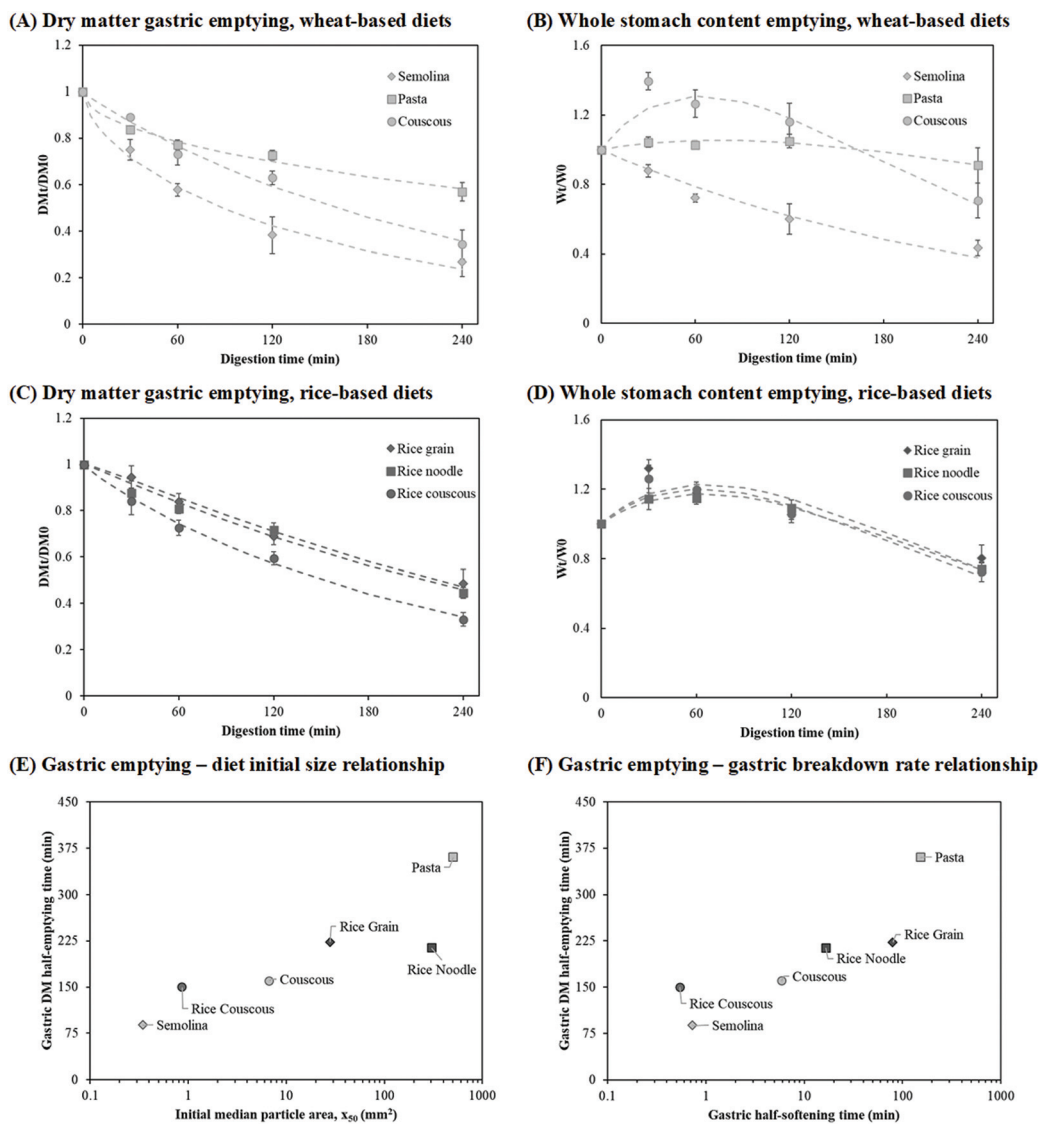
The authors regret that there was an error in the calculation of dry matter gastric emptying affecting both Fig. 5 and Table 6. This error does not affect a significant portion of the data in the article, only a single parameter, and does not change the trends or interpretation of the data. The correct version of Fig. 5 and Table 6 are given below.

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**Fig. 5** Gastric emptying of dry matter (A and C) and whole stomach content (B and D) of pigs fed with wheat-based diets (A and B) or rice-based diets (C and D) during 240 min of digestion. Points represent measured values (mean  $\pm$  SEM  $n \geq 5$  for each diet  $\times$  time, except rice grain  $\times$  60 min ( $n = 4$ )). Dashed lines represent the predicted dry matter gastric emptying profile based on modified exponential model (eqn (2)) or predicted total meal gastric emptying profile based on linear-exponential model (eqn (3)). Dry matter half-emptying times from (A) and (C) were plotted against initial median particle area (E) of the cooked diets or gastric softening half-time (F). Gastric softening half-time for each diet was represented by the longest softening half-time between the proximal and distal stomach regions for each diet. Note that the x-axis for (E) and (F) is shown on a log-scale due to the wide range of the values across the six diets.



**Table 6** Gastric emptying parameters (expressed as predicted parameter  $\pm$  95% confidence interval) and predicted emptying half-time of dry matter and whole stomach content. Note that the confidence interval for  $k_{\text{whole}}$  and  $\beta_{\text{whole}}$  of semolina was very wide due to the lack of initial increase in its  $W_t/W_0$  profile (Fig. 5B) that was supposed to be predicted by the linear-exponential model. Despite the wide confidence interval, the linear-exponential model still fit well to the data

**Dry matter gastric emptying (predicted with modified-exponential model, eqn (2))**

Diet	Gastric emptying parameter		$R^2$	Emptying half-time, $t_{1/2, \text{DM GE}}$ (min)
	$k_{\text{DM}} \times 10^3$ ( $\text{min}^{-1}$ )	$\beta_{\text{DM}}$ (dimensionless)		
Semolina	4.14 $\pm$ 3.12	0.59 $\pm$ 0.32	0.75	88
Couscous	4.16 $\pm$ 2.18	0.96 $\pm$ 0.42	0.82	160
Pasta	0.81 $\pm$ 0.73	0.50 $\pm$ 0.18	0.79	360
Rice grain	3.72 $\pm$ 2.20	1.21 $\pm$ 0.62	0.80	223
Rice couscous	4.13 $\pm$ 1.75	0.90 $\pm$ 0.32	0.87	150
Rice noodle	3.51 $\pm$ 1.34	1.09 $\pm$ 0.35	0.89	213

**Whole stomach content gastric emptying (predicted with linear-exponential model, eqn (3))**

Diet	Gastric emptying parameter		$R^2$	Emptying half-time, $t_{1/2, \text{whole GE}}$ (min)
	$k_{\text{whole}}$ (dimensionless)	$\beta_{\text{whole}} (\times 10^3 \text{ min}^{-1})$		
Semolina	0.009 $\pm$ 204.09	4.04 $\pm$ 832.98	0.65	173
Couscous	2.38 $\pm$ 0.39	9.38 $\pm$ 2.04	0.61	288
Pasta	1.40 $\pm$ 0.35	3.81 $\pm$ 2.10	0.18	536
Rice grain	2.06 $\pm$ 0.33	7.88 $\pm$ 1.72	0.54	319
Rice couscous	2.01 $\pm$ 0.29	8.21 $\pm$ 1.49	0.70	302
Rice noodle	1.84 $\pm$ 0.21	7.21 $\pm$ 1.08	0.78	329

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

