CORRECTION

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Correction: Anthocyanins from the fruits of *Lycium ruthenicum* Murray improve high-fat diet-induced insulin resistance by ameliorating inflammation and oxidative stress in mice

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Correction for 'Anthocyanins from the fruits of *Lycium ruthenicum* Murray improve high-fat diet-induced insulin resistance by ameliorating inflammation and oxidative stress in mice' by Baoming Tian *et al.*, *Food Funct.*, 2021, **12**, 3855–3871, DOI: 10.1039/D0FO02936J.

The authors regret omitting a citation of their related paper published in *Molecular Nutrition and Food Research*: '*Lycium ruthenicum* anthocyanins attenuate high-fat diet-induced colonic barrier dysfunction and inflammation in mice by modulating the gut microbiota' (DOI: 10.1002/mnfr.202000745) shown as ref. 1 here. The citation should appear as ref. 67 in the original article.[1]

The authors also regret that it was not clear in the original article that some of the data and figures in the main article and all of the data and figures in the ESI, with the exception of nine primer sequences in Table S1, had been reproduced from their related *Molecular Nutrition and Food Research* paper.[1] The appropriate table and figure captions have been updated to reflect the data reproduced from the *Molecular Nutrition and Food Research* paper and the ESI has been updated accordingly.[1]

Table 1 Anthocyanins from *Lycium ruthenicum* identified by UPLC-ESI-MS. Reproduced with permission from ref. 1. Copyright 2021 John Wiley and Sons.

Fig. 1 Effects of AC treatment on body weight in HFD-fed mice ($n = 10$). (A) Representative image of mice before sacrifice; (B) representative anatomical image of mice; (C) the curve of body weight; (D) body weight gain; (E) body weight before sacrifice; (F) Lee's index; (G) food intake; (H) water intake; (I) energy intake; (J) FER (B.W gain per energy intake per day).

$$\text{Lee's index} = \sqrt[3]{\text{Weight(g)} \times 1000/\text{Body length(cm)}}, \quad \text{Food efficiency ratio(FER)} = \frac{\text{body weight gain(g)}}{\text{energy intake(kcal per day per mouse)}}.$$ Values are presented as mean ± SEM. * Significantly different from the control group. # Significantly different from the HF group. Significance = * or #, $p < 0.05$, ** or ##, $p < 0.01$. Δ and ΔΔ indicate significant differences between two treatments at a 5% and 1% probability level, respectively. Reproduced with permission from ref. 1 Copyright 2021 John Wiley and Sons.

Table S1 Primer sequences used for real-time quantitative PCR. Reproduced with permission from ref. 1. Copyright 2021 John Wiley and Sons.

Fig. S1 High-performance liquid chromatograms of the extract of anthocyanins (A), total ion chromatogram (B), and mass spectra of 12 anthocyanins (C). Reproduced with permission from ref. 1. Copyright 2021 John Wiley and Sons.

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

References

1 B. Tian, J. Zhao, M. Zhang, Z. Chen, Q. Ma, H. Liu, C. Nie, Z. Zhang, W. An and J. Li, *Mol. Nutr. Food Res.*, 2021, **65**, 2000745.

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