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CORRECTION

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Correction: Gut microbiota can utilize prebiotic birch glucuronoxylan in production of short-chain fatty acids in rats

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Correction for 'Gut microbiota can utilize prebiotic birch glucuronoxylan in production of short-chain fatty acids in rats' by Emma Kynkäänniemi *et al.*, *Food Funct.*, 2022, **13**, 3746–3759, DOI: 10.1039/D1FO03922A.

The authors regret that there was an error in one of the sentences in section 2.8 on page 3749 of the original article. The sentence beginning "Lyophilized samples (10 mg) ..." should be corrected to "Lyophilized samples (10 mg) were mixed with 400 μL of saturated NaCl, 10 μL of 20 mM 2-ethylbutyric acid (109959, Sigma Aldrich) was used as an internal standard,[56] and 5 μL of 2 M H_2SO_4 solution was added to adjust the pH to 2."

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

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