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Correction: Uncovering the effect of *Moringa oleifera* Lam. leaf addition to Fuzhuan Brick Tea on sensory properties, volatile profiles and anti-obesity activity

Xin Li, Caihong Shi, Shuxuan Wang, Shuang Wang, Xin Wang* and Xin Lü*

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Correction for 'Uncovering the effect of *Moringa oleifera* Lam. leaf addition to Fuzhuan Brick Tea on sensory properties, volatile profiles and anti-obesity activity' by Xin Li *et al.*, *Food Funct.*, 2023, **14**, 2404–2415, <https://doi.org/10.1039/D2FO03531F>.

The authors regret that there was an error in Fig. 2E. The histopathological picture (H&E staining) of epididymal fat in the MFBT group was incorrect. The corrected Fig. 2 is shown below.

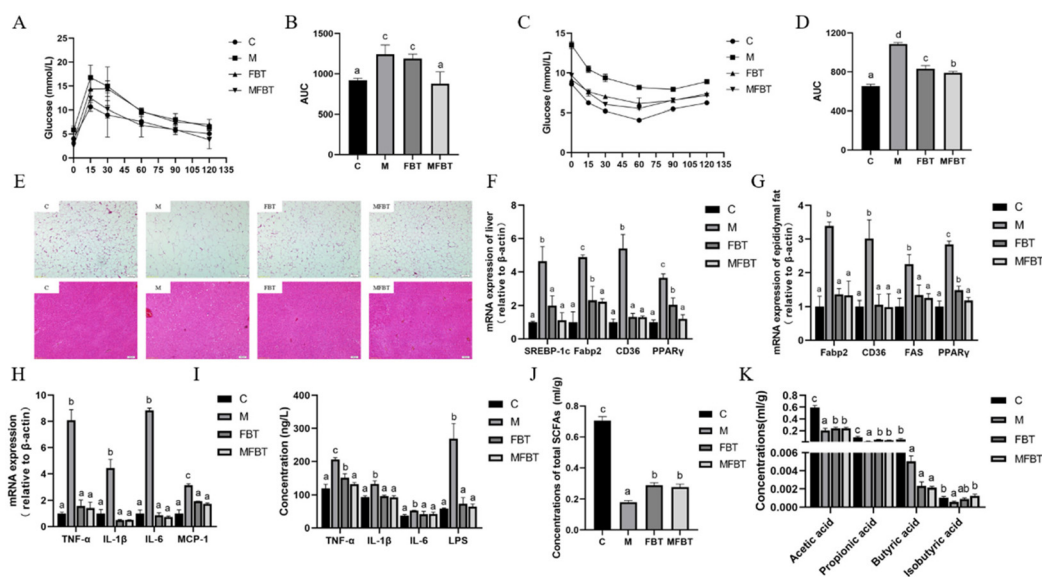


Fig. 2 (A) glucose tolerance tests; (B) area under curve (AUC) analyses for glucose tolerance tests; (C) insulin tolerance tests; (D) AUC analyses for insulin tolerance tests; (E) H&E staining; (F) the mRNA levels that are associated with lipid metabolism in the liver; (G) the mRNA levels that are associated with lipid metabolism in the epididymal fat; (H) the mRNA levels that are associated with the inflammatory response; (I) the concentrations that are associated with the inflammatory response; (J) the concentrations of total SCFAs; (K) the concentrations of acetic acid, propionic acid, butyric acid and isobutyric acid.

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

College of Food Science and Engineering, Northwest A&F University, Yangling 712100, Shaanxi, China. E-mail: wangxin_2018@mwsuaf.edu.cn, xinlu@mwsuaf.edu.cn; Fax: +86-29-87082985; Tel: +86-29-87082985

