## Food & Function



## CORRECTION

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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

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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.

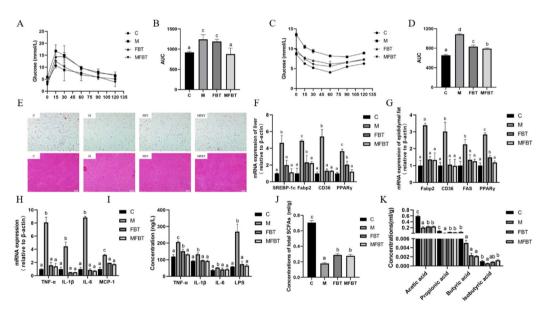


Fig. 2 (A) glucose tolerance tests; (B) area under curve (AUC) analyses for glucose tolerance tests; (C) insulin tolerance tests; (D) AUC analyses for insulin tolerance tests; (E) H&E staining; (F) the mRNA levels that are associated with lipid metabolism in the liver; (G) the mRNA levels that are associated 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.

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