

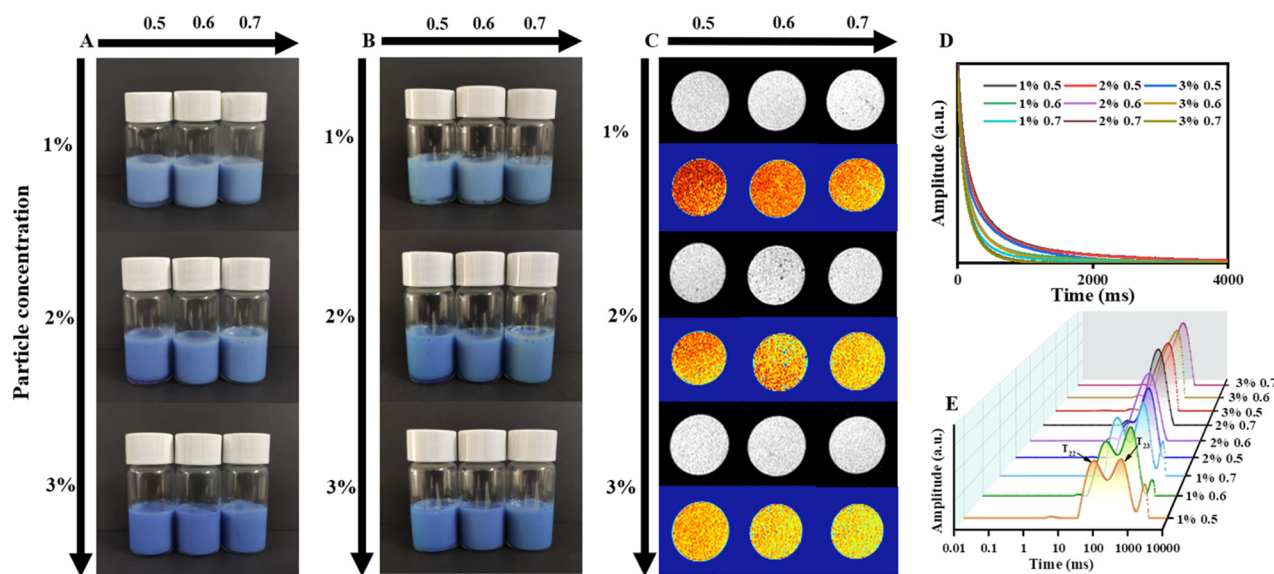
## CORRECTION

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# Correction: Pickering emulsions stabilized with a spirulina protein–chitosan complex for astaxanthin delivery

Ronggang Liu,<sup>a,b,c,d</sup> Yu Li,<sup>a,b,c,d</sup> Chengfu Zhou<sup>a,b,c,d</sup> and Mingqian Tan<sup>\*a,b,c,d</sup>DOI: 10.1039/d4fo90044h  
rsc.li/food-functionCorrection for 'Pickering emulsions stabilized with a spirulina protein–chitosan complex for astaxanthin delivery' by Ronggang Liu *et al.*, *Food Funct.*, 2023, **14**, 4254–4266, <https://doi.org/10.1039/D3FO00092C>.

The authors regret that there were errors in Fig. 4C and Fig. 6B. In Fig. 4C, there were multiple errors for the coloured MRI images for particle concentrations of: 1% with oil fraction 0.7; 2% with oil fraction 0.6; 2% with oil fraction 0.7 and 2% with oil fraction 0.5. In Fig. 6B, the optical microscopy image of pH 9.5 was duplicated with the pH 4.5 image. The corrected Fig. 4 and 6 are shown below.



**Fig. 4** Visual appearance of SP–CS complex-stabilized Pickering emulsions with different concentrations (1–3 wt%) and different oil fractions ( $\varphi = 0.5–0.7$ ) after storage at 4 °C for (A) 1 day and (B) 28 days. (C) The MRI images, (D) low-field nuclear magnetic resonance decay curves measured by the Carr–Purcell–Meiboom–Gill (CPMG) sequence and (E)  $T_2$  relaxation time distribution of SP–CS complex-stabilized Pickering emulsions with different concentrations (1–3%) and oil fractions ( $\varphi = 0.5–0.7$ ).

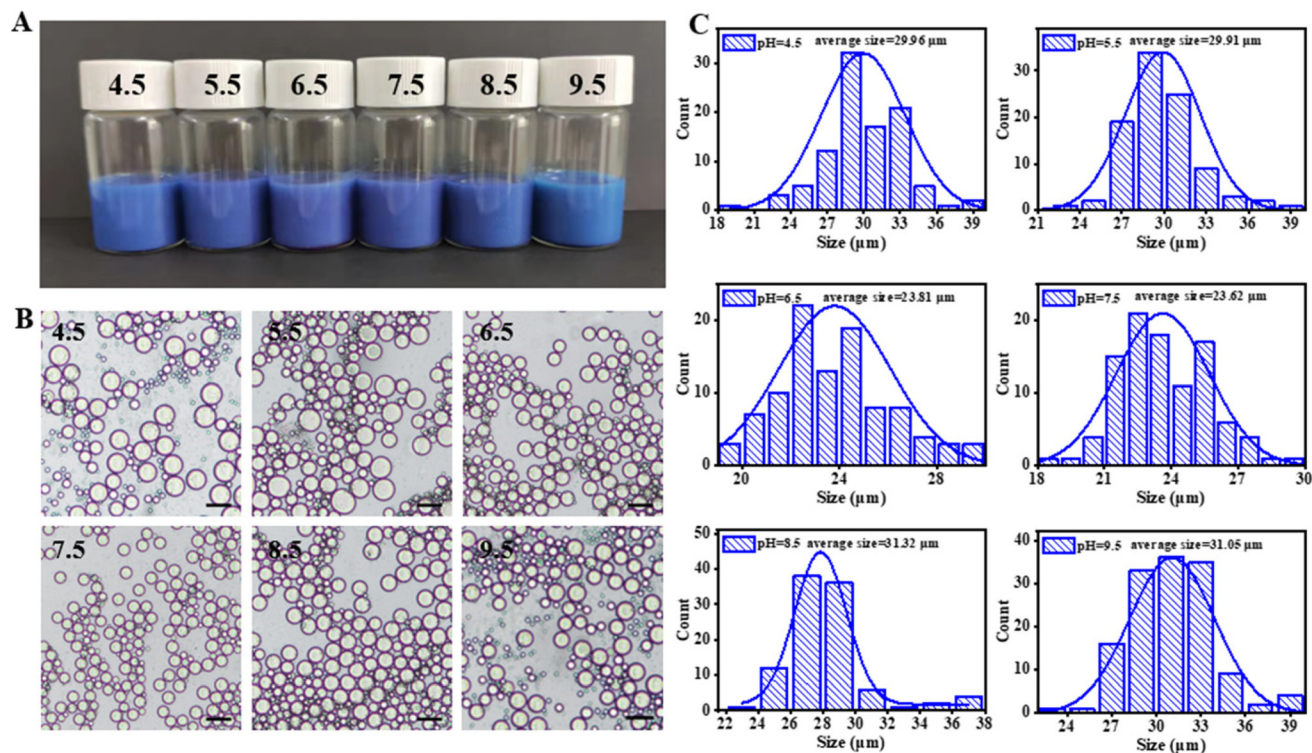
<sup>a</sup>Academy of Food Interdisciplinary Science, School of Food Science and Technology, Dalian Polytechnic University, Qinggongyuan 1, Ganjingzi District, Dalian 116034, Liaoning, China

<sup>b</sup>State Key Laboratory of Marine Food Processing and Safety Control, Dalian 116034, Liaoning, China

<sup>c</sup>National Engineering Research Center of Seafood, Dalian 116034, Liaoning, China

<sup>d</sup>Collaborative Innovation Center of Seafood Deep Processing, Dalian 116034, Liaoning, China. E-mail: [mqtan@dlpu.edu.cn](mailto:mqtan@dlpu.edu.cn)





**Fig. 6** (A) Visual observation, (B) optical microscopy images and (C) the size distribution of Pickering emulsions stabilized by the SP-CS complex ( $c = 3$  wt%,  $\phi = 0.7$ ) at different pH values (4.5–9.5) after 3 days of storage at 4 °C.

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

