Food & Function

CORRECTION



Cite this: Food Funct., 2024, 15, 5178

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

ROYAL SOCIETY OF CHEMISTRY

View Article Online

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DOI: 10.1039/d4fo90044h

Correction 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/D3F000092C.

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 ($\varphi = 0.5-0.7$).

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Fig. 6 (A) Visual observation, (B) optical microscopy images and (C) the size distribution of Pickering emulsions stabilized by the SP–CS complex ($c = 3 \text{ wt\%}, \varphi = 0.7$) 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.