

CORRECTION

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Correction: An eco-friendly one-pot extraction process for curcumin and its bioenhancer, piperine, from edible plants in exosome-like nanovesicles

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[rs.c.li/greenchem](https://doi.org/10.1039/d4gc90098g)Correction for 'An eco-friendly one-pot extraction process for curcumin and its bioenhancer, piperine, from edible plants in exosome-like nanovesicles' by Meghana N. Kumar *et al.*, *Green Chem.*, 2023, **25**, 6472–6488, <https://doi.org/10.1039/D3GC01287E>.

The authors regret that there was an inaccuracy present in the affiliation information for Meghana N. Kumar, Sreeram Peringattu Kalarikkal, Cathrine M. S. Bethi and Gopinath M. Sundaram. The correct affiliation details are as shown here.

Affiliation c should be: Academy of Scientific and Innovative Research (AcSIR), Ghaziabad-201002, India

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

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