

## CORRECTION

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[rsc.li/food-function](https://rsc.li/food-function)Correction for 'Encapsulation of *Lactobacillus acidophilus* NCDC 016 cells by spray drying: characterization, survival after *in vitro* digestion, and storage stability' by Divyasree Arepally *et al.*, *Food Funct.*, 2020, **11**, 8694–8706, <https://doi.org/10.1039/D0FO01394C>.

The authors regret they did not discuss their previous work in ref. 16 in the introduction and the sentence below should have been added to the introduction, after the sentence beginning “Therefore, our present study aimed to...”:

“Some aspects of this study were previously published in Arepally and Goswami;<sup>16</sup> however, the present research extends these findings by conducting studies on the survivability of encapsulated probiotics during simulated gastric and intestinal conditions, and its storage period.”

In addition, the reference should have been cited in the figure caption for Fig. 6. The corrected figure caption is shown below:

**Fig. 6** Micrographs showing the morphology of maltodextrin and different concentrations of gum arabic at an inlet temperature of 150 °C. Reprinted from ref. 16, Copyright 2019, with permission from Elsevier.

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

