

CORRECTION

[View Article Online](#)[View Journal](#) | [View Issue](#)Cite this: *Food Funct.*, 2025, **16**, 7456

Correction: Detoxification of heterocyclic aromatic amines from grilled meat using a PEITC-rich vegetable sauce: a randomized crossover controlled trial

Nitipon Kaewsit, ^a Thunnalin Winuprasith ^b and Dunyaporn Trachootham ^{*b}

DOI: 10.1039/d5fo90078f

rsc.li/food-function

Correction for 'Detoxification of heterocyclic aromatic amines from grilled meat using a PEITC-rich vegetable sauce: a randomized crossover controlled trial' by Nitipon Kaewsit *et al.*, *Food Funct.*, 2021, **12**, 10411–10422, <https://doi.org/10.1039/D1FO01733K>.

The authors regret that an incorrect protocol number was shown on page 10412, in the “Ethical aspects and setting” subsection of the Materials and methods section of the published article, which was stated as “The study protocol was approved by Mahidol University Central Institutional Review Board (COA. no. MU-CIRB 2020-328.1410).”

It should be corrected to:

“The study protocol no. 2020-328.1410 was approved by Mahidol University Central Institutional Review Board (COA. no. MU-CIRB 2020/175.3010).”

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

^aMaster of Science Program in Toxicology and Nutrition for Food Safety, Institute of Nutrition, Mahidol University, Nakhon Pathom, 73170, Thailand

^bInstitute of Nutrition, Mahidol University, Salaya, Phutthamonthon, Nakhon Pathom 73170, Thailand. E-mail: dunyaporn.tra@mahidol.ac.th, dunyaporn.tra@mahidol.edu;

Tel: +66 02 800 2380 ext.326

