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Correction: Wet spinning of sodium carboxymethyl cellulose–sodium caseinate hydrogel fibres: relationship between rheology and spinnability

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Correction for 'Wet spinning of sodium carboxymethyl cellulose–sodium caseinate hydrogel fibres: relationship between rheology and spinnability' by Lathika Vaniyan *et al.*, *Soft Matter*, 2025, <https://doi.org/10.1039/d4sm00705k>.

The authors regret an error in Fig. 4 in the original manuscript. The correct version of Fig. 4 is as shown below.

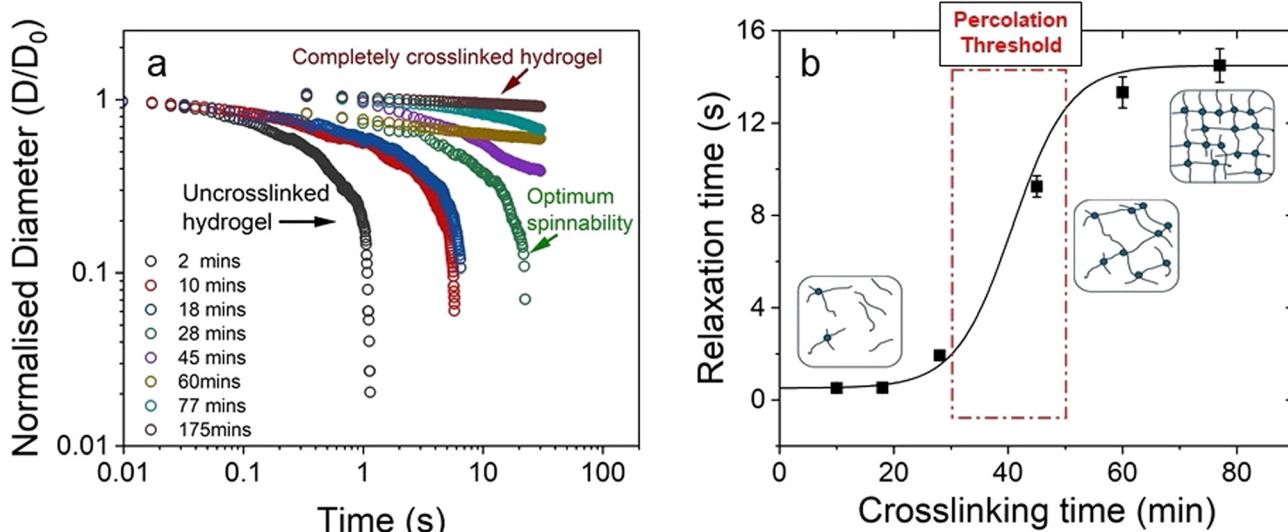


Fig. 4 (a) Normalised filament diameter as a function of time for crosslinking hydrogel with a total polymer concentration of 1 wt% and 20 mM EDC. Early filament thinning and breakage was observed in weakly crosslinked polymer while completely crosslinked polymers exhibited no filament formation. (b) Characteristic relaxation time (λ_E) from CaBER experiments as a function of crosslinking time obtained by fitting the exponential phase of CaBER data. Red dashed box is a visual guide to indicate the evidence of percolation threshold behaviour. Error bars represent $n = 5$. Fitted curves for extensile relaxation time, λ_E , are shown in Fig. S8.

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

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