







CORRECTION

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Cite this: DOI: 10.1039/d6fo90034h

Correction: *Citrus unshiu* fermented vinegar and *Hovenia dulcis* fruit extract formulation enhances alcohol metabolism and attenuates alcohol-induced hepatic injuryWool Lim Park, ^{†a} Hye Ji Min, ^{†a} Hyun Dong Cho, ^{b,c} Ji An Heo, ^a
Hwi Gon Kim ^a and Kwon-Il Seo ^{*a}DOI: 10.1039/d6fo90034h
rsc.li/food-functionCorrection for '*Citrus unshiu* fermented vinegar and *Hovenia dulcis* fruit extract formulation enhances alcohol metabolism and attenuates alcohol-induced hepatic injury' by Wool Lim Park *et al.*, *Food Funct.*, 2026, <https://doi.org/10.1039/d5fo04017e>.

The authors apologise for omitting a significance marker from Fig. 4a. The correct figure is included herein.
The authors confirm that the underlying data, statistical analysis, results, and conclusions remain unchanged.

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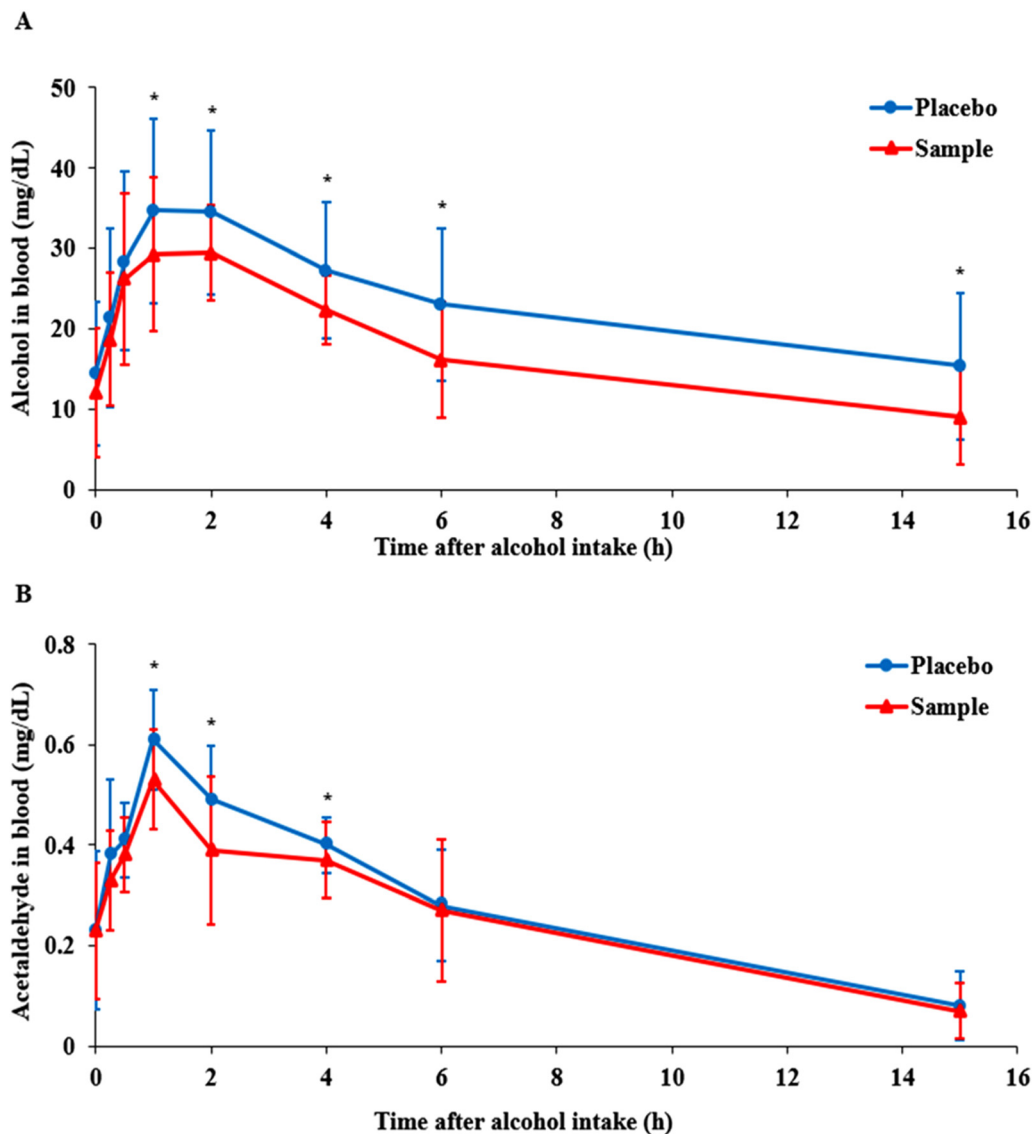


Fig. 4 Effects of SKM and the placebo on the blood alcohol and acetaldehyde levels after alcohol consumption. (A) Alcohol concentration in blood; (B) acetaldehyde concentration in blood. Sample: 4.5% SKE, 5% glucose, 0.15% citrus flavor, and 0.04% enzymatically modified stevia mixture; Placebo: 0.09% caramel color, 0.15% citrus flavor, and 0.04% enzymatically modified stevia mixture. Data are expressed as mean \pm SD and analyzed using paired t-test (compared between groups, * $p < 0.05$).

Acknowledgements

This research was funded by Agricultural corporation DAU Farm Co., Ltd. (Busan, Republic of Korea) and supported by the Global – Learning & Academic Research Institution for Master's, PhD students, and Postdocs (G-LAMP) Program of the National Research Foundation of Korea (NRF), funded by the Ministry of Education (RS-2025-25440216).

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

