## Food & Function



## CORRECTION

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## Correction: Matrix-mediated distribution of 4-hydroxy-2-hexanal (nonenal) during deep-frying of chicken breast and potato sticks in vegetable oil

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Correction for 'Matrix-mediated distribution of 4-hydroxy-2-hexanal (nonenal) during deep-frying of chicken breast and potato sticks in vegetable oil' by Lukai Ma *et al.*, Food Funct., 2019, **10**, 7052–7062.

The authors regret that one of the affiliations (affiliation c) was incorrectly shown in the original manuscript. The corrected list of affiliations is as shown above.

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

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