

Whey-pectin microcapsules improve the stability of grape marc phenolics during digestion

Article

Supplemental Material

Erratum

De La Cruz Molina, A. V., Gonçalves, C., Neto, M. D., Pastrana, L. ORCID: https://orcid.org/0000-0002-0852-826X, Jauregi, P. ORCID: https://orcid.org/0000-0003-4438-191X and Amado, I. R. (2023) Whey-pectin microcapsules improve the stability of grape marc phenolics during digestion. Journal of Food Science, 88 (12). pp. 4892-4906. ISSN 1750-3841 doi: 10.1111/1750-3841.16806 Available at https://centaur.reading.ac.uk/113940/

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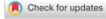


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ERRATUM



Food Science WILEY

Erratum to "Whey-pectin microcapsules improve the stability of grape marc phenolics during digestion"

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In the originally published version of the article, Figures 1-5 were erroneously published in the incorrect order, and Figures 3, 4, and 5 were the incorrect final figures. The online version of the article has been corrected.

We apologize for this error.