

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

Article

Supplemental Material

Erratum

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ERRATUM

Erratum to “Whey–pectin microcapsules improve the stability of grape marc phenolics during digestion”

De La Cruz-Molina, A. V., Gonçalves, C., Neto, M. D., Pastrana, L., Jauregi, P., & Amado, I. R. (2023). Whey–pectin microcapsules improve the stability of grape marc phenolics during digestion. *Journal of Food Science*, 88, 4892–4906. <https://doi.org/10.1111/1750-3841.16806>

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.