

Erratum: Optimisation of functional sausage formulation with konjac and inulin: using D-Optimal mixture design

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The Editorial Office of Foods and Raw Materials would like to report an error in the published paper ‘Optimisation of functional sausage formulation with konjac and inulin: using D-Optimal mixture design’. Foods and Raw Materials, 2019, vol. 7, no. 1, pp. 177–184. DOI: <http://doi.org/10.21603/2308-4057-2019-1-177-184>.

The affiliation of Mojtaba Jafari should be changed from ‘Food Sciences and Technology Department, National Nutrition and Food Technology Research Institute, Faculty of Nutrition Sciences and Food Technology, Shahid Beheshti University of Medical Sciences, Tehran, Iran’ to ‘Department of Food Science and Technology, Faculty of Industrial and Mechanical Engineering, Islamic Azad University, Qazvin Branch, Qazvin, Iran’.

We apologise to the author for any inconvenience caused by this mistake. The change does not affect the scientific results. The manuscript will be updated and the original will remain available on the article webpage.

The online version of the original article can be found under
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