



OPEN ACCESS

APPROVED BY
Frontiers Editorial Office,
Frontiers Media SA, Switzerland

*CORRESPONDENCE

Gan-Lin Chen
✉ ganlin-chen@163.com;
✉ ganlin-chen@gxaas.net

†These authors have contributed equally to this work

RECEIVED 22 August 2023
ACCEPTED 23 August 2023
PUBLISHED 05 September 2023

CITATION

Zheng F-J, Lin B, Yang Y-X, Fang X-C, Verma KK and Chen G-L (2023) Corrigendum: Efficacy and functionality of sugarcane original vinegar on mice. *Front. Microbiol.* 14:1281182. doi: 10.3389/fmicb.2023.1281182

COPYRIGHT

© 2023 Zheng, Lin, Yang, Fang, Verma and Chen. This is an open-access article distributed under the terms of the [Creative Commons Attribution License \(CC BY\)](https://creativecommons.org/licenses/by/4.0/). The use, distribution or reproduction in other forums is permitted, provided the original author(s) and the copyright owner(s) are credited and that the original publication in this journal is cited, in accordance with accepted academic practice. No use, distribution or reproduction is permitted which does not comply with these terms.

Corrigendum: Efficacy and functionality of sugarcane original vinegar on mice

Feng-Jin Zheng^{1,2†}, Bo Lin^{1,2†}, Yu-Xia Yang^{1,2}, Xiao-Chun Fang^{1,2}, Krishan K. Verma³ and Gan-Lin Chen^{1,2,4*}

¹Institute of Agro-Products Processing Science and Technology, Guangxi Academy of Agricultural Sciences, Nanning, Guangxi, China, ²Guangxi Key Laboratory of Fruits and Vegetables Storage-Processing Technology, Nanning, China, ³Key Laboratory of Sugarcane Biotechnology and Genetic Improvement (Guangxi), Ministry of Agriculture and Rural Affairs, Guangxi Key Laboratory of Sugarcane Genetic Improvement, Sugarcane Research Institute, Guangxi Academy of Agricultural Sciences, Nanning, Guangxi, China, ⁴School of Chemistry and Chemical Engineering, Guangxi Minzu University, Nanning, Guangxi, China

KEYWORDS

sugarcane original vinegar, safety, functionality, evaluation, mice

A corrigendum on

Efficacy and functionality of sugarcane original vinegar on mice

by Zheng, F.-J., Lin, B., Yang, Y.-X., Fang, X.-C., Verma, K. K., and Chen, G.-L. (2023). *Front. Microbiol.* 14:1224666. doi: 10.3389/fmicb.2023.1224666

In the published article, there was a mistake in the keyword “raw sugarcane vinegar”. The correct keyword is “sugarcane original vinegar”.

In the published article “Chen et al. 2015b” was cited in the Introduction, first-paragraph, line 5 as “It is an advanced type of vinegar product (Chen et al., 2015a,b, 2023; Yi et al., 2017)”.

The correct citation is “It is an advanced type of vinegar product (Chen et al., 2013, 2015, 2023; Yi et al., 2017)”.

In the published article, the reference “Chen, G.-L., Zheng, F.-J., Lin, B., Yang, Y.-X., Fang, X.-C., Verma, K. K., et al. (2015b). Research on the production technology of sugarcane vinegar and fruit vinegar beverages. *China Brew.* 34, 154–157” was incorrectly cited.

The correct reference is: “Chen, G.-L., Zheng, F.-J., Lin, B., Wang, T.-S., and Li, Y.-R. (2013). Preparation and characteristics of sugarcane low alcoholic drink by submerged alcoholic fermentation. *Sugar Tech.* 15, 412–416. doi: 10.1007/s12355-013-0248-3”.

The authors apologize for this error and state that this does not change the scientific conclusions of the article in any way. The original article has been updated.

Publisher's note

All claims expressed in this article are solely those of the authors and do not necessarily represent those of their affiliated organizations, or those of the publisher, the editors and the reviewers. Any product that may be evaluated in this article, or claim that may be made by its manufacturer, is not guaranteed or endorsed by the publisher.

References

- Chen, G.-L., Zheng, F.-J., Lin, B., Wang, T.-S., and Li, Y.-R. (2013). Preparation and characteristics of sugarcane low alcoholic drink by submerged alcoholic fermentation. *Sugar Tech.* 15, 412–416. doi: 10.1007/s12355-013-0248-3
- Chen, G. L., Zheng, F. J., Lin, B., Yang, Y. X., Fang, X. C., Verma, K. K., et al. (2023). Vinegar: a potential source of healthy and functional food with special reference to sugarcane vinegar. *Front. Nutr.* 10, 1145862. doi: 10.3389/fnut.2023.1145862
- Chen, G. L., Zheng, F. J., Sun, J., Li, Z. C., Lin, B., and Li, Y. R. (2015). Production and characteristics of high quality vinegar from sugarcane juice. *Sugar Tech.* 17, 89–93. doi: 10.1007/s12355-014-0352-z
- Yi, L., Huang, T., Li, K., Deng, L., Li, H., Chen, S., et al. (2017). Development of liquid fermented sugarcane vinegar beverage. *Chin. Condiment.* 42, 83–88. doi: 10.3969/j.issn.1000-9973.2017.10.018