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*CORRESPONDENCE
Yan Zhao
zhaoyan@jxau.edu.cn

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Corrigendum: The changes of umami substances and influencing factors in preserved egg yolk: pH, endogenous protease, and proteinaceous substance

Binghong Gao^{1,2}, Xiaobo Hu³, Hui Xue², Ruiling Li², Huilan Liu²,
Tianfeng Han², Yonggang Tu¹ and Yan Zhao^{1*}

¹Jiangxi Key Laboratory of Natural Products and Functional Food, Jiangxi Agricultural University, Nanchang, China, ²Engineering Research Center of Biomass Conversion, Ministry of Education, Nanchang University, Nanchang, China, ³State Key Laboratory of Food Science and Technology, Nanchang University, Nanchang, China

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In the published article, there was an error in affiliation(s).

Instead of “Binghong Gao¹, Xiaobo Hu², Hui Xue¹, Ruiling Li¹, Huilan Liu¹, Tianfeng Han¹, Yonggang Tu³ and Yan Zhao^{3*}”

¹Engineering Research Center of Biomass Conversion, Ministry of Education, Nanchang University, Nanchang, China

²State Key Laboratory of Food Science and Technology, Nanchang University, Nanchang, China

³Jiangxi Key Laboratory of Natural Products and Functional Food, Jiangxi Agricultural University, Nanchang, China,” it should be

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³State Key Laboratory of Food Science and Technology, Nanchang University, Nanchang, China”.

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.

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