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# Corrigendum: Approaching to biogenic amines as quality markers in packaged chicken meat

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## KEYWORDS

biogenic amines, chicken meat, quality, safety, BAI index, TBARS, packaged meat, refrigerated meat

## A corrigendum on

### Approaching to biogenic amines as quality markers in packaged chicken meat

by Esposito, L., Mastrocola, D., and Martuscelli, M. (2022). *Front. Nutr.* 9:966790. doi: 10.3389/fnut.2022.966790

In the published article, there was an error. The ratio of gases composition in MAP packaging was reported inverted.

A correction has been made to **Materials and methods**, *Origin of the samples and sampling*. 2 This sentence previously stated:

“The cuts were packaged using three types of packaging and conditions: under modified atmosphere or MAP (CO<sub>2</sub>:O<sub>2</sub> - 70%:30%); ...”

The corrected sentence appears below:

“The cuts were packaged using three types of packaging and conditions: under modified atmosphere or MAP (CO<sub>2</sub>:O<sub>2</sub>-30%:70%);...”

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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