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Corrigendum: Priority micronutrient density in foods

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A corrigendum on
Priority micronutrient density in foods

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In the original article, there was an error in Table 1 as published. The values for iron for adults 25+ and vitamin A for children 2–4, adolescents 10–19, women 15–49, and adults 25+ were incorrect. The corrected Table 1 appears below.

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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TABLE 1 Recommended nutrient intakes for select groups.

Group	AER (kcal)	Vit A (mcg RAE)	Folate (mcg DFE)	Vit B_{12} (mcg)	Calcium (mg)	Iron (mg)[1]			Zinc (mg)[2]			
						20%	15%	10%	R	SR	SU	U
Children 2–4	1,246	267	128	1.0	590	7.4	9.8	14.8	3.2	3.9	4.7	5.5
Adolescents 10–19	2,296	630	292	2.2	1,085	9.9	13.2	19.8	8.3	9.9	11.4	13.0
Women 15–49	2,305	650	325	2.4	977	15.9	21.2	31.8	8.0	9.6	11.1	12.6
Pregnant women 15–49	2,583	700	600	2.6	977	24.3	32.4	48.6	9.1	10.9	12.6	14.3
Adults 25+[3]	2,227	700	328	2.4	950	9.4	12.8	18.7	8.5	10.5	12.5	14.5

Average energy requirements for a moderately active individual and recommended intakes for vitamin A, folate, calcium and zinc from the European Food Safety Authority (18). Recommended intakes for iron and vitamin B_{12} from the Institute of Medicine (19). [1]Percentages represent different levels of bioavailability that correspond with the possible classifications of each food in the analysis. [2]Assuming 300 mg phytate/day and 44% absorption for refined (R) diets, 600 mg phytate/day and 35% absorption for semi-refined (SR) diets, 900 mg phytate/day and 30% absorption for semi-unrefined (SU) diets, and 1,200 mg phytate/day and 26% absorption for unrefined (U) diets. [3]Includes both men and women. AER, Average Energy Requirement; DFE, dietary folate equivalent; R, refined; RAE, retinol activity equivalent; SR, semi-refined; SU, semi-unrefined; U, unrefined; Vit, vitamin.

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