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Corrigendum: Effect of sun-dry on nutritional and sensory acceptability of wilted African leafy vegetables: a case study of Morogoro Region, Tanzania

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KEYWORDS

African leafy vegetables, post-harvest loss, circular economy, sun drying, sauces, sensory evaluation, wilted vegetables

A corrigendum on

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In the published article, there was an error in [Figure 1](#) as published. All instances of “ALVs” should have been written as “AGLVs.” The corrected [Figure 1](#), abbreviation and caption appear below.

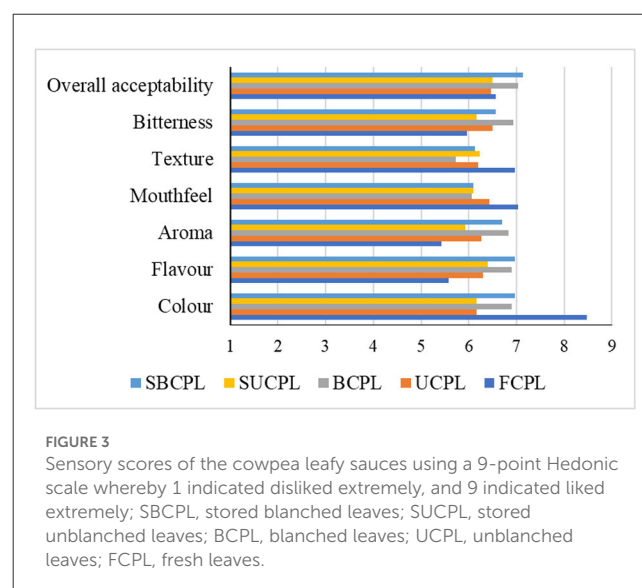
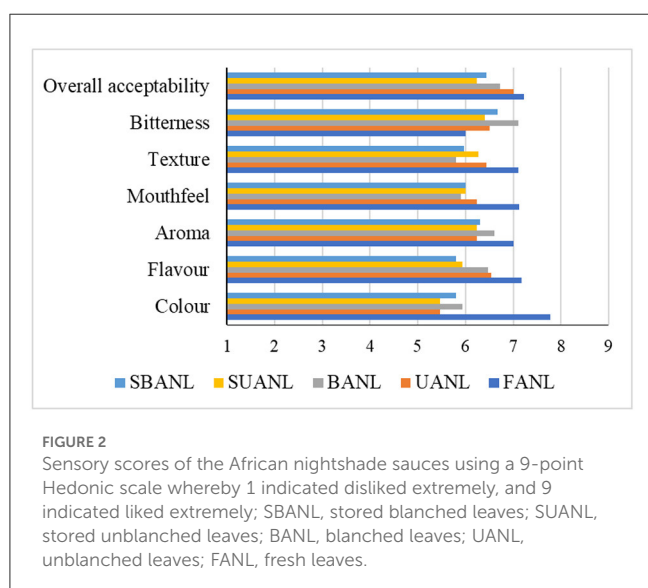
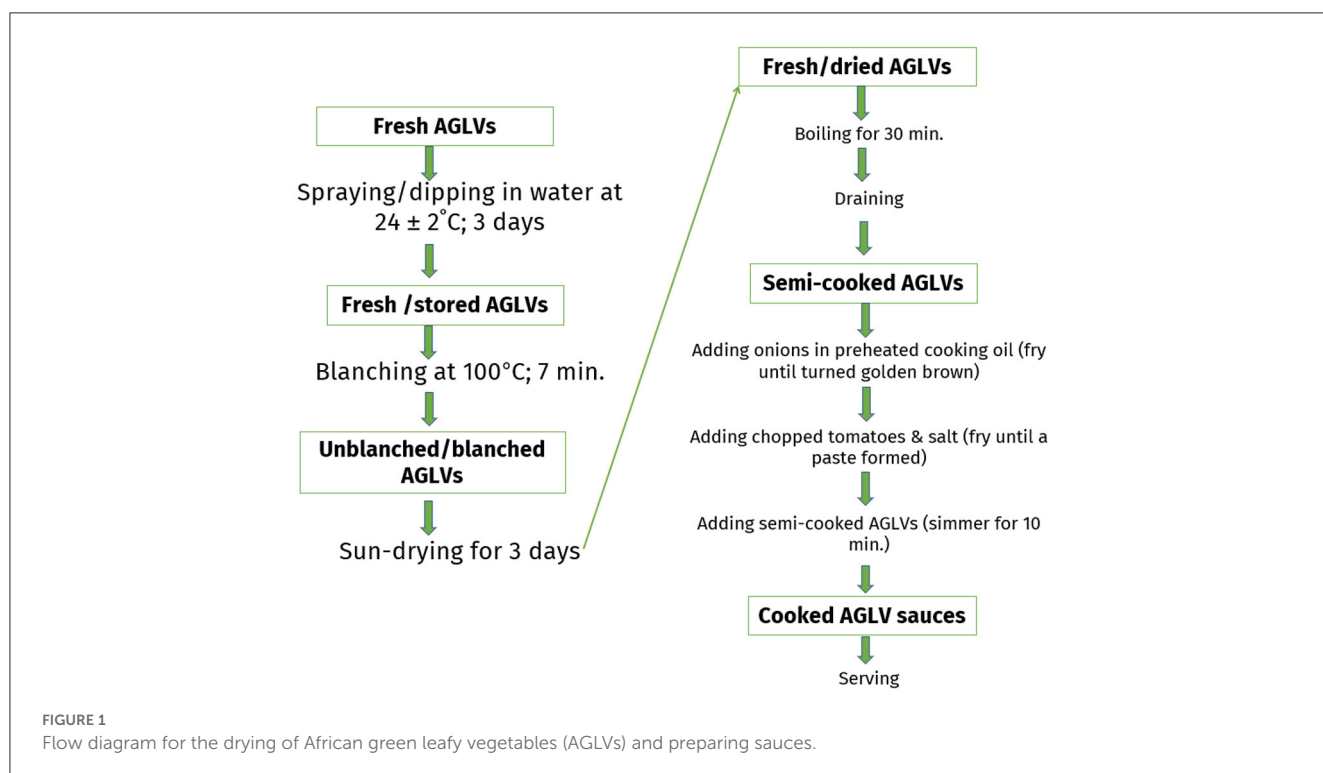
In the published article, there was an error in [Figure 2](#) as published: an error in legend X and in the caption of the figure. The corrected [Figure 2](#) and caption appear below.

In the published article, there was an error in [Figure 3](#) as published: an error in legend X and in the caption of the figure. The corrected [Figure 3](#) and caption appear below.

In the published article, there was an error in Section 2.11, sentence number 2. The interpretation of hedonic scales was interchanged. The corrected sentence appears below:

“The sauces were evaluated for colour, flavour, aroma, mouthfeel, texture, bitterness and overall acceptability using 30 semi-trained panellists. A 9-point hedonic scale was used to rate the acceptance, whereby 1 indicated disliked extremely, and 9 indicated liked extremely (Stone and Sidel, 2004).”

The authors apologize for these errors and state that they do not change the scientific conclusions of the article in any way. The original article has been updated.



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References

Stone, H., and Sidel, J. L. (2004). *Sensory evaluation practices*. 3rd ed. San Diego, CA: Elsevier Academic Press.