CORRECTION

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Correction to: Changes in free amino acid content and hardness of beef while dry-aging with *Mucor flavus*

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Correction

Following publication of the original article [1], the authors reported that the modifications they requested to the data in Tables 1, 2 and 3 were incorrectly implemented due to a misunderstanding in mark-ups. Also, the titles of the tables should be modified as follows:

- Table 1 Results of the average value ± standard deviation of each amino acid group listed in Fig. 5 → 4
- Table 2 Results of the average value ± standard deviation of each amino acid group listed in Fig. 6 → 5
- Table 3 Results of the average value \pm standard deviation of each amino acid listed in Fig. 7 \rightarrow 6

The original article has been corrected.

The correct versions of the tables have been included in this correction.

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Normal-aged					
Week	0	1	2	3	4
Function	189 ± 15	197 ± 20	197 ± 13	200 ± 11	194 ± 14
Umami	186 ± 32	148 ± 14	142 ± 13	128 ± 19	116 ± 20
Sweet	61 ± 11	48 ± 12	50 ± 12	55 ± 11	63 ± 16
Savory	140 ± 49	128 ± 26	126 ± 40	149 ± 30	179 ± 38
Mold-aged					
Week	0	1	2	3	4
Function	171 ± 4	179±8	189 ± 7	188 ± 6	186 ± 12
Umami	189 ± 7	176 ± 13	116±18	102 ± 17	103 ± 12

 23 ± 3

62 + 14

 18 ± 4

59 + 19

 32 ± 11

124 + 47

 43 ± 3

82 + 8

Table 1 Results of the average value ± standard deviation of

each amino acid group listed in Fig. 4

Sweet

Savorv

 46 ± 2

87 + 9

 $\label{eq:table_$

Normal-aged					
Week	0	1	2	3	4
Function	148 ± 4	166 ± 20	185 ± 30	172 ± 16	167 ± 38
Umami	63 ± 6	66 ± 4	59 ± 14	43 ± 18	34 ± 10
Sweet	50 ± 13	55 ± 9	56 ± 8	59 ± 11	38 ± 10
Savory	100 ± 49	118 ± 43	126 ± 9	93 ± 36	54 ± 18
Mold-aged					
Week	0	1	2	3	4
Function	141 ± 16	165 ± 15	235 ± 33	266 ± 25	315 ± 16
Umami	70 ± 14	51 ± 7	68 ± 7	92 ± 6	103 ± 4
Sweet	42 ± 3	32 ± 1	149 ± 31	252 ± 30	268 ± 15
Savory	50 ± 19	55 ± 4	337 ± 98	505 ± 103	472 ± 68

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each amino aci	d listed ii	n Fig. 6			
Normal-aged					
Week	0	1	2	3	4
GABA	0 ± 0	0 ± 0	0 ± 0	0 ± 0	0 ± 0
Aspartic acid	0 ± 0	0 ± 0	0 ± 0	0 ± 1	0 ± 1
Proline	0 ± 0	0 ± 0	0 ± 0	0 ± 0	0 ± 0
Histidine	6 ± 2	7 ± 2	8 ± 2	6±1	3±3
Mold-aged					
Week	0	1	2	3	4
GABA	0 ± 0	0 ± 0	26 ± 11	42±8	36 ± 14
Aspartic acid	0 ± 0	0 ± 0	6±3	16 ± 6	21 ± 4
Proline	0 ± 0	0 ± 0	48 ± 15	90 ± 11	111 ± 10
Histidine	4 ± 1	4 ± 1	30 ± 11	60±17	70±17

Table 3 Results of the average value \pm standard deviation of each amino acid listed in Fig. 6