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ERRATUM

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*Corresponding author : Nam Su Oh Department of Food and Biotechnology, Korea University, Sejong 30019, Korea Tel: +82-44-860-1434 E-mail: klanvin@korea.ac.kr

*ORCID

Chan Won Seo https://orcid.org/0000-0003-0787-2007 Nam Su Oh https://orcid.org/0000-0002-0712-7843

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Erratum to: Rheological, Physicochemical, Microbiological, and Aroma Characteristics of Sour Creams Supplemented with Milk Protein Concentrate

Chan Won Seo^{1,2} and Nam Su Oh^{3,*}

 ¹R&D Center, Seoul Dairy Cooperative, Ansan 15407, Korea
²Department of Food Science and Biotechnology, Dongguk University, Goyang 10326, Korea

³Department of Food and Biotechnology, Korea University, Sejong 30019, Korea

Erratum

In the published article "Rheological, Physicochemical, Microbiological, and Aroma Characteristics of Sour Creams Supplemented with Milk Protein Concentrate. Food Sci Anim Resour 43:540-551 (https://doi.org/10.5851/kosfa.2023.e16)." the acknowledgements have to be added. The editorial office will report that this amendment is made at the request of the author.

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