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Correction to: Chitooligosaccharides from squid pen prepared using different enzymes: characteristics and the effect on quality of surimi gel during refrigerated storage



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In the original publication of this article (Singh et al. 2019), the author point out the '3.18–4.77 CFU/g' in sentence 'At day 10, all counts were in the range of 5.49–6.57 and 3.18–4.77 CFU/g sample for gels added without and with COS-L' should be '3.18–4.77 log CFU/g'.

In Table 3, the unit of Microbial load "(CFU/g)" should be corrected as "(log CFU/g)"

The original publication has been corrected.

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