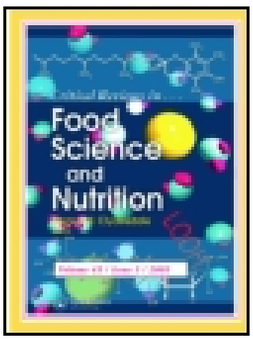

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Correction

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Correction

Article title: Mucilages: sources, extraction methods, and characteristics for their use as encapsulation agents

Authors: Roji Waghmare, Preethi R, J. A. Moses, and C. Anandharamakrishnan

Journal: *Critical reviews in food science and nutrition*

DOI: http://dx.doi.org/10.1080/10408398.2021.1873730

When the article was first published online, the following errors occurred:

- The Figure 1A-S was not cited correctly.
- References in the Table 1, column 4 had been cited incorrectly with the wrong references in the reference list.

Figure 1 now includes the correct source citation and Table 1 has been corrected in the article. The figure and the table are also included below.

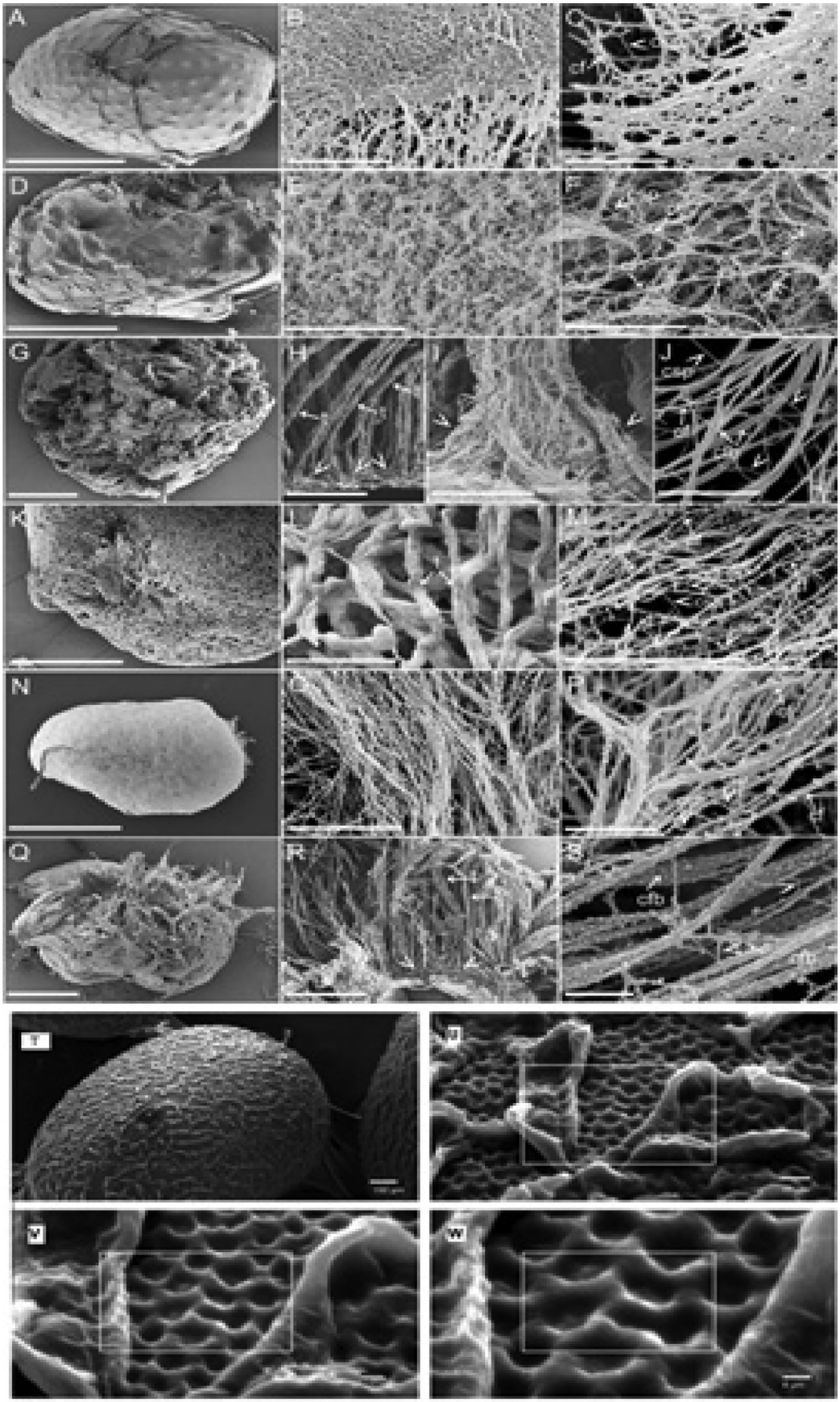
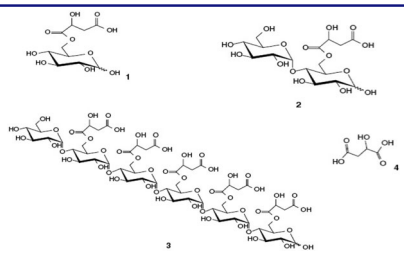
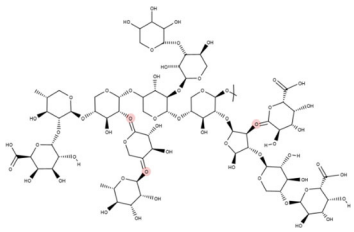
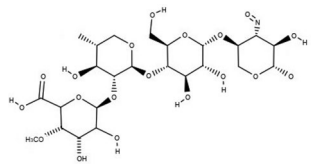
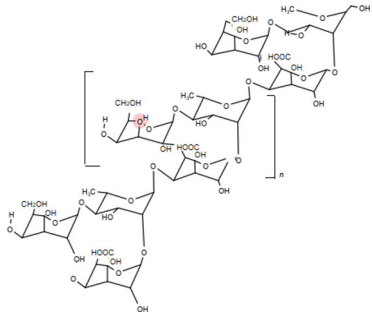
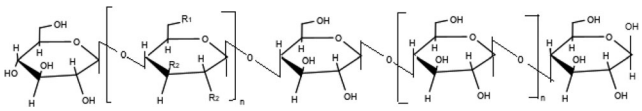
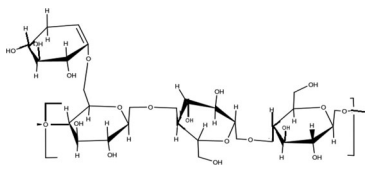
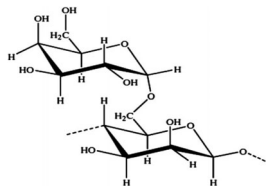


Figure 1. SEM images of the spatial architecture of different mucilages: (A–C) Arobidopsis thaliana, (D–F) Lepidium sativum, (G–J) Ocimum basilicum, (K–M) Salvia sclarea, (N–P) Artemisia annuaand (Q–S) Artemisia leucodes (Kreitschitz and Grob 2018). Hydrated chia seed: (T) whole chia seed hydrated and dried, (U–W) hexagonal-like the structure on the surface of the mucilage (Muñoz et al. 2012).

Table 1. Structure and chemical composition of various mucilages.

Types of mucilages	Structure	Chemical composition	References
Aloe vera		Arabinan, arabinorhamnogalactan, galactan, galactogalacturan, glucogalactomannan, galactoglucoarabinomannan, and glucuronic acid containing polysaccharides	Hamman (2008)
Basil seed		Xylose, rhamnose, arabinose and galacturonic acid (15:9:7:12)	Samateh et al. (2018)
Chia seed		Xylose, glucose and glucuronic acid (2:1:1)	Samateh et al. (2018)
Okra		Galactose (25%), rhamnose (22%), galacturonic acid (27%), and amino acids (11%)	Zaharuddin, Noordin and Kadivar (2014)
Yellow mustard		Mixture of neutral polysaccharides; composed mainly of glucose, and an acidic polysaccharide containing galacturonic and glucuronic acids, galactose, and rhamnose residues	Izydorczyk, Cui, and Wang (2005)
Tamarind		Neutral xyloglucan (composed of a β-(1,4)-d-glucan backbone with α-(1,6)-d-xylose branches that are partially substituted with β-(1,2)-d-galactose)	Nayak and Pal (2017); Shao et al. (2019)
Fenugreek		Mannose, galactose, and xylose	Mirhosseini and Amid (2012)