

Correction to Comparative Analysis of Tunisian Wild *Crataegus azarolus* (Yellow Azarole) and *Crataegus monogyna* (Red Azarole) Leaf, Fruit, and Traditionally Derived Syrup: Phenolic Profiles and Antioxidant and Antimicrobial Activities of the Aqueous-Acetone Extracts

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Figure 1 was missing two chromatograms. The correct figure is given below.

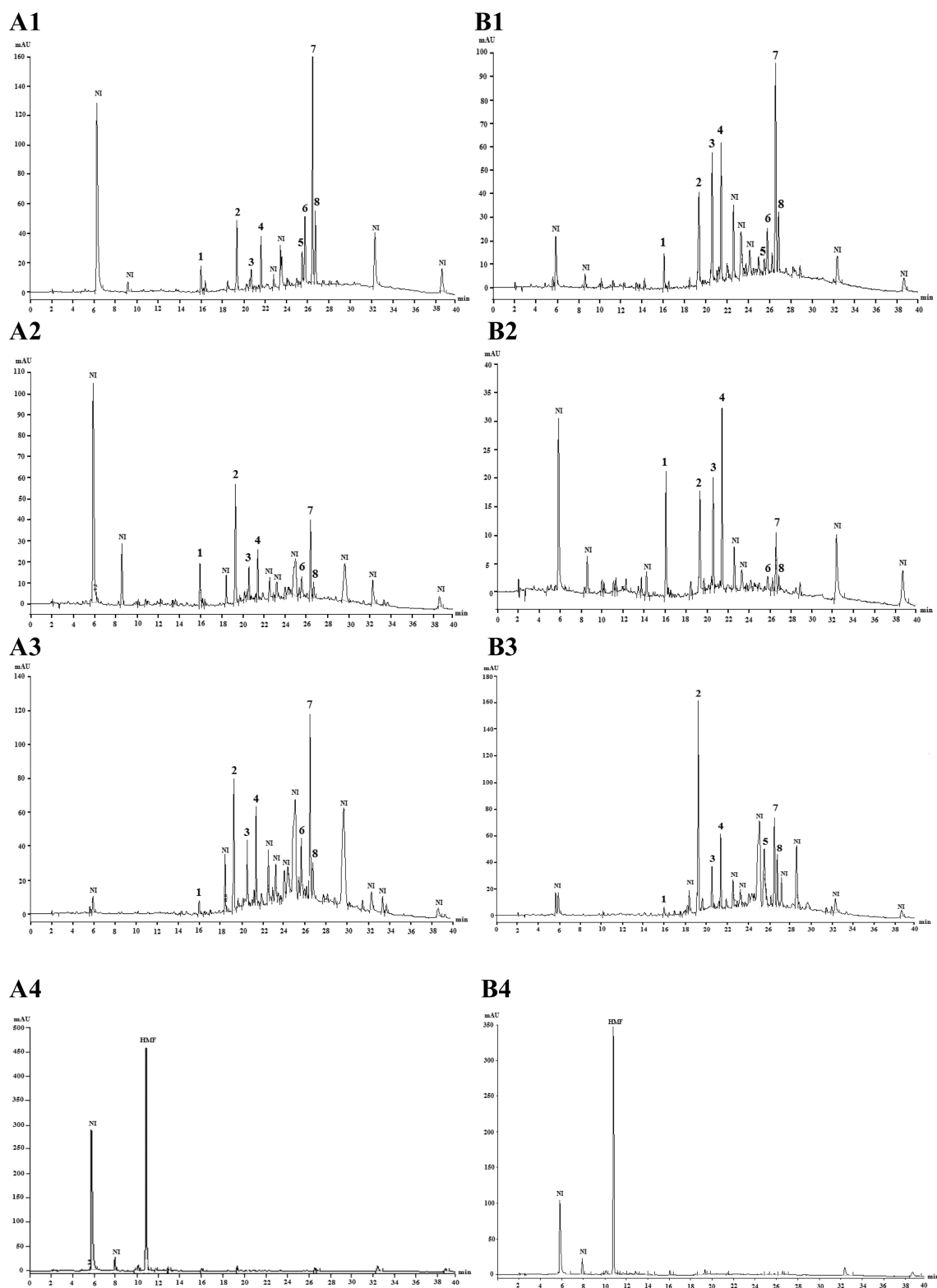


Figure 1. Typical chromatograms of yellow azarole peel (A1), pulp (A2) fruit, leaf (A3), and syrup (A4) and red azarole peel (B1), pulp (B2) fruit, leaf (B3), and syrup (B4) aqueous-acetone extracts recorded at 280 nm.