

Correction to Stability of Plant Sterols in Ingredients Used in Functional Foods

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Table 5: the title must be changed to “mg/100 g ingredient” and footnote *a* to “mg/100 g plant sterols”.

Page 3628, second to last paragraph, right column: change first sentence to “POPs contents from the ingredients analyzed are shown in Table 5. The total amount of POPs found ranged from 1.70 to 27.12 mg/100 g of ingredient or from 7.61 to 31.39 mg/100 g of PS.”

Page 3628, last paragraph, right column: change first sentence to “Among the eight ingredients tested, the percentage of oxidized relative to total β -sitosterol was <0.046%.”

Page 3630, next to last paragraph of text, left column: change third sentence to “In our samples, only ingredient 5 contains esterified PS and constitutes one of the samples with the lowest oxidation rate (10.8 mg POPs/100 g PS)”.