

CORRECTION

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Correction: Amino acid profile, physico-chemical properties and fatty acids composition of some fruit seed kernels after detoxification

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After the publication of the original article [1], the Author reported an error in a statement and a typesetting error. Regarding the error in a statement, in the “Materials and chemicals” section, the names of fruits were written as follows: During the summer season of 2019, about 150 kg of each fruit: peach (*Prunus persica* L.), namely Amar, apricot (*Prunus armeniaca* L.), namely Shamy and mango (*Mangifera indica* L.), namely Zebda were collected from the local fruit market in Assiut city, Egypt.

The statement should have been written as follows: During the summer season of 2019, about 150 kg of each fruit: peach (*Prunus persica* L.), namely Shamy, apricot (*Prunus armeniaca* L.), namely Amar and mango (*Mangifera indica* L.), namely Zebda were collected from the local fruit market in Assiut city, Egypt.

Moreover, the typesetting error happens with regards to Table 5, where the data for Apricot and Mango were incorrectly switched. Below is the incorrect table:

The original article can be found online at <https://doi.org/10.1186/s40538-023-00412-9>.

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Table 5 Fatty acids composition of apricot, peach and mango seed kernel oils

Fatty acids	Carbon chain	Samples		
		Apricot	Peach	Mango
Saturated				
Caprylic	C _{8:0}	0.20 ± 0.01	ND ^a	ND ^a
Capric	C _{10:0}	0.16 ± 0.03	ND ^a	ND ^a
Lauric	C _{12:0}	1.88 ± 0.03 ^A	0.90 ± 0.10 ^C	1.42 ± 0.03 ^B
Myristic	C _{14:0}	0.62 ± 0.02 ^A	0.16 ± 0.01 ^C	0.39 ± 0.02 ^B
Palmitic	C _{16:0}	10.77 ± 0.02 ^A	7.64 ± 0.04 ^B	7.11 ± 0.01 ^C
Heptadecanoic	C _{17:0}	0.15 ± 0.02	ND ^a	ND ^a
Stearic	C _{18:0}	35.56 ± 0.02 ^A	1.91 ± 0.02 ^B	1.54 ± 0.02 ^C
Arachidic	C _{20:0}	2.09 ± 0.01 ^A	0.16 ± 0.01 ^B	0.17 ± 0.01 ^B
Behenic	C _{22:0}	0.43 ± 0.02	ND ^a	ND ^a
Unsaturated				
Palmitoleic	C _{16:1}	ND ^a	0.36 ± 0.03 ^B	0.67 ± 0.02 ^A
Oleic	C _{18:1}	41.76 ± 0.03 ^C	54.94 ± 0.05 ^B	59.87 ± 0.06 ^A
Vaccenic	C _{18:1}	0.36 ± 0.01 ^C	0.98 ± 0.01 ^B	1.50 ± 0.11 ^A
Linoleic	C _{18:2}	5.25 ± 0.03 ^C	32.42 ± 0.08 ^A	26.61 ± 0.01 ^B
Linolenic	C _{18:3}	0.47 ± 0.02 ^A	0.20 ± 0.03 ^C	0.39 ± 0.01 ^B
Gadoleic	C _{20:1}	0.19 ± 0.01 ^A	0.10 ± 0.01 ^B	0.12 ± 0.01 ^B
Total saturated fatty acids (TSFA)		51.86 ± 0.01 ^A	10.77 ± 0.16 ^B	10.63 ± 0.05 ^B
Total unsaturated fatty acids (TUSFA)		48.03 ± 0.02 ^B	89.00 ± 0.10 ^A	89.16 ± 0.17 ^A
Essential fatty acids		5.72 ± 0.01 ^C	32.62 ± 0.07 ^A	27.00 ± 0.04 ^B
TSFA / TUSFA		1.07 ± 0.01 ^A	0.12 ± 0.01 ^B	0.11 ± 0.01 ^C

^a ND= not detected

Values are the mean of triplicate determinations with standard division

The different letters at the row means significant differences at (p ≤ 0.05) and the same letters means no significant differences

Whereas the correct table is as follows:

Fatty acids	Carbon chain	Samples		
		Apricot	Peach	Mango
Saturated				
Caprylic	C _{8:0}	ND*	ND*	0.20 ± 0.01
Capric	C _{10:0}	ND*	ND*	0.16 ± 0.03
Lauric	C _{12:0}	1.42 ± 0.03 ^B	0.90 ± 0.10 ^C	1.88 ± 0.03 ^A
Myristic	C _{14:0}	0.39 ± 0.02 ^B	0.16 ± 0.01 ^C	0.62 ± 0.02 ^A
Palmitic	C _{16:0}	7.11 ± 0.01 ^C	7.64 ± 0.04 ^B	10.77 ± 0.02 ^A
Heptadecanoic	C _{17:0}	ND*	ND*	0.15 ± 0.02
Stearic	C _{18:0}	1.54 ± 0.02 ^C	1.91 ± 0.02 ^B	35.56 ± 0.02 ^A
Arachidic	C _{20:0}	0.17 ± 0.01 ^B	0.16 ± 0.01 ^B	2.09 ± 0.01 ^A
Behenic	C _{22:0}	ND*	ND*	0.43 ± 0.02
Unsaturated				
Palmitoleic	C _{16:1}	0.67 ± 0.02 ^A	0.36 ± 0.03 ^B	ND*
Oleic	C _{18:1}	59.87 ± 0.06 ^A	54.94 ± 0.05 ^B	41.76 ± 0.03 ^C
Vaccenic	C _{18:1}	1.50 ± 0.11 ^A	0.98 ± 0.01 ^B	0.36 ± 0.01 ^C
Linoleic	C _{18:2}	26.61 ± 0.01 ^B	32.42 ± 0.08 ^A	5.25 ± 0.03 ^C
Linolenic	C _{18:3}	0.39 ± 0.01 ^B	0.20 ± 0.03 ^C	0.47 ± 0.02 ^A
Gadoleic	C _{20:1}	0.12 ± 0.01 ^B	0.10 ± 0.01 ^B	0.19 ± 0.01 ^A
Total saturated fatty acids (TSFA)		10.63 ± 0.05 ^B	10.77 ± 0.16 ^B	51.86 ± 0.01 ^A
Total unsaturated fatty acids (TUSFA)		89.16 ± 0.17 ^A	89.00 ± 0.10 ^A	48.03 ± 0.02 ^B
Essential fatty acids		27.00 ± 0.04 ^B	32.62 ± 0.07 ^A	5.72 ± 0.01 ^C
TSFA / TUSFA		0.11 ± 0.01 ^C	0.12 ± 0.01 ^B	1.07 ± 0.01 ^A

*ND= not detected

Values are the mean of triplicate determinations with standard division.

The different letters at the row means significant differences at (p ≤ 0.05) and the same letters means no significant differences

The original article [1] has been updated.

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Reference

1. Mustafa MAM, Sorour MAH, Mehanni AHES, Hussien SM. Amino acid profile, physico-chemical properties and fatty acids composition of some fruit seed kernels after detoxification. *Chem Biol Technol Agric.* 2023;10:37. <https://doi.org/10.1186/s40538-023-00412-9>.

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