



Corrigendum

Corrigendum to “Antimicrobial and physical-mechanical properties of pectin/papaya puree/cinnamaldehyde nanoemulsion edible composite films” [Food Hydrocolloids 41 (2014) 188–194]



Caio G. Otoni ^{a, b, c}, Márcia R. de Moura ^{d, *}, Fauze A. Aouada ^d, Geany P. Camilloto ^{c, e}, Renato S. Cruz ^{c, e}, Marcos V. Lorevice ^a, Nilda de F.F. Soares ^c, Luiz H.C. Mattoso ^{a, b}

^a National Nanotechnology Laboratory for Agribusiness, EMBRAPA-CNPq, Rua XV de Novembro, 1452, São Carlos, SP, 13560-970, Brazil

^b PPG-CEM, Department of Materials Engineering, Federal University of São Carlos, Rodovia Washington Luiz, km 235, São Carlos, SP, 13565-905, Brazil

^c Laboratory of Food Packaging, Department of Food Technology, Federal University of Viçosa, Av. PH Rolfs, s/n, Viçosa, MG, 36570-000, Brazil

^d Department of Physics and Chemistry, FEIS, São Paulo State University, Av. Brasil, 56, Ilha Solteira, SP, 15385-000, Brazil

^e Technology Department, State University of Feira de Santana, Av. Transnordestina, s/n, Feira de Santana, BA, 44036-900, Brazil

The authors regret that the ‘elongation at break’ values of the pectin/papaya puree/cinnamaldehyde nanoemulsion edible composite films reported in the original manuscript are mistaken. Table 3 should appear as follows:

Table 3

Tensile strength (TS), elastic modulus (EM) and elongation at break (EB) of pectin films as affected by degree of methoxylated carboxyl groups, addition of papaya puree and cinnamaldehyde nanoemulsions, and emulsion droplet size.

Film	TS (MPa)	EM (MPa)	EB (%)
LP	20.54 ± 1.67 ^a	1645.13 ± 119.96 ^a	1.71 ± 0.28 ^c
LPP	5.36 ± 0.42 ^{cd}	30.00 ± 3.86 ^c	24.61 ± 2.30 ^a
LPP7	6.34 ± 0.71 ^{bcd}	75.13 ± 27.28 ^b	17.41 ± 4.01 ^{ab}
LPP12	5.99 ± 0.14 ^{bcd}	125.26 ± 21.36 ^b	13.93 ± 2.88 ^b
LPP16	6.53 ± 0.68 ^{bcd}	93.27 ± 5.38 ^b	14.57 ± 1.67 ^b
HP	19.23 ± 0.73 ^a	1694.49 ± 286.85 ^a	1.77 ± 0.61 ^c
HPP	4.84 ± 0.29 ^d	37.37 ± 5.41 ^c	19.16 ± 3.94 ^{ab}
HPP7	7.70 ± 1.17 ^{bc}	107.69 ± 18.82 ^b	15.55 ± 3.01 ^b
HPP12	7.62 ± 0.24 ^{bc}	74.42 ± 11.96 ^b	16.96 ± 3.56 ^{ab}
HPP16	8.36 ± 0.15 ^b	82.56 ± 7.41 ^b	18.03 ± 1.37 ^{ab}

^{a–d}Mean values ± standard deviations followed by different letters within the same column are significantly different ($p < 0.05$).

The authors would like to apologise for any inconvenience caused.

DOI of original article: <http://dx.doi.org/10.1016/j.foodhyd.2014.04.013>.

* Corresponding author. Department of Physics and Chemistry, FEIS, São Paulo State University, Av. Brasil, 56, Ilha Solteira, SP, 15385-000, Brazil.

E-mail address: marciadqi@gmail.com (M.R. de Moura).

<http://dx.doi.org/10.1016/j.foodhyd.2016.10.021>

0268-005X/© 2016 Elsevier Ltd. All rights reserved.