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ERRATUM

Erratum to: Rheological, Physicochemical, Microbiological, and Aroma Characteristics of Sour Creams Supplemented with Milk Protein Concentrate

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Erratum

In the published article "Rheological, Physicochemical, Microbiological, and Aroma Characteristics of Sour Creams Supplemented with Milk Protein Concentrate. Food Sci Anim Resour 43:540-551 (https://doi.org/10.5851/kosfa.2023.e16)." the acknowledgements have to be added. The editorial office will report that this amendment is made at the request of the author.

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Reference

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