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Erratum: Chemical and nutritional characterization of loengo (*Anisophyllea boehmii*) fruits as a source of important bioactive with impact on health

Frontiers Production Office*

Frontiers Media SA, Lausanne, Switzerland

KEYWORDS

Anisophyllea boehmii, nutritional composition, phenolic compounds, antioxidant activity (AA), organic acids

An Erratum on

Chemical and nutritional characterization of loengo (*Anisophyllea boehmi*) fruits as a source of important bioactive with impact on health

by Lofa AM, Mourato MP, Prista C, Sousa I and Ferreira RB (2024). Front. Food Sci. Technol. 4: 1443185. doi: 10.3389/frfst.2024.1443185

Due to a production error, an incorrect version of the manuscript was published. Several corrections have been made throughout the text.

A correction has been made to the Abstract.

A correction has been made to the section Materials and methods, Determination of crude fiber, lipids and total protein.

A correction has been made to the section Discussion, Proximate composition of *Anisophyllea boehmii* fruits, paragraph 1.

A correction has been made to the section Discussion, Total polyphenols and antioxidant activity.

There was a mistake in Table 2 as published. The title and legend have been updated. The corrected Table 2 appears below.

There was a mistake in Table 4 as published. The heading "sugar content" has been updated to "Carbohydrate content". "Carbohydrates" has been updated to "Total carbohydrates". The corrected Table 4 appears below.

The publisher apologizes for this mistake. The original version of this article has been updated.

TABLE 2 Proximate composition of peel, pulp, and seed for loengo fruits.

	Peel (epicarp)	Pulp (mesocarp)	Seeds (endocarp)
Weight (%)*	$29.5 \pm 0.3^{\rm b}$	43.3 ± 0.7^{a}	$9.2 \pm 0.1^{\circ}$
Moisture (%)	$64.3 \pm 2.6^{\rm b}$	74.3 ± 1.5^{a}	$39.1 \pm 3.6^{\circ}$
Ash (%)	5.2 ± 1.6^{a}	4.8 ± 0.3^{a}	$3.4 \pm 0.3^{\mathrm{b}}$
Lipids (%)	2.0 ± 0.4^{b}	0.12 ± 0.03^{b}	23.6 ± 1.2^{a}
Crude fiber (%)	11.7 ± 0.9^{a}	$6.1 \pm 0.8^{\rm b}$	$7.2 \pm 0.8^{\rm b}$
Total protein (%)	8.0 ± 0.1^{b}	7.4 ± 0.1 ^c	16.9 ± 0.2^{a}

The values represent the mean \pm SD, obtained from different parts of the loengo fruit (peel, pulp, and seed) from three repetitions. *Percentage of the weight of the edible parts of the fruit. Moisture and ash parameters are expressed as a percentage of the total weight. Lipids, crude fiber, and total protein are expressed as a percentage of dry samples. Different letters on the same line mean statistically significant differences analyzed by Tukey's test (P < 0.05).

TABLE 4 Carbohydrate content of loengo fruit.

Carbohydrate content	Peel	Pulp	Seed
Total carbohydrates	$34.9 \pm 0.2^{\rm b}$	70.3 ± 1.5^{a}	$6.5 \pm 1.4^{\circ}$
Glucose	13.6 ± 0.9 ^{aA}	19.9 ± 1.1 ^{aA}	1.1 ± 0.3^{bA}
Fructose	12.6 ± 0.5^{aA}	18.1 ± 0.3^{aA}	0.7 ± 0.1^{bB}

Carbohydrates, glucose, and fructose contents in the different tissues of the loengo fruit (g.100 g $^{-1}$ DW). Each value is expressed as the mean \pm SD. Values with different superscript letters in the same line significantly differ (P < 0.05). Capital letters compare differences between sugars in the same column, lowercase letters compare differences between fruit components in the same row.