



Corrigendum: Effects of Anaerobic Fermentation on Black Garlic Extract by *Lactobacillus*: Changes in Flavor and Functional Components

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OPEN ACCESS

Approved by:
Frontiers Editorial Office,
Frontiers Media SA, Switzerland

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Specialty section:
This article was submitted to
Food Chemistry,
a section of the journal
Frontiers in Nutrition

Received: 21 July 2021
Accepted: 22 July 2021
Published: 23 September 2021

Citation:
Ma L, Zhao C, Chen J and Zheng J
(2021) Corrigendum: Effects of
Anaerobic Fermentation on Black
Garlic Extract by *Lactobacillus*:
Changes in Flavor and Functional
Components. *Front. Nutr.* 8:745272.
doi: 10.3389/fnut.2021.745272

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Keywords: black garlic extract, fermentation, *Lactobacillus*, sensory, functional components

A Corrigendum on

Effects of Anaerobic Fermentation on Black Garlic Extract by *Lactobacillus*: Changes in Flavor and Functional Components

by Ma, L., Zhao, C., Chen, J., and Zheng, J. (2021). *Front. Nutr.* 8:645416. doi: 10.3389/fnut.2021.645416

In the published article, there was an error in the author's name Jinkai Zheng. Instead of "Jinkai Zheng," it should be the corresponding author name "Jinkai Zheng^{2*}".

The authors apologize for this error and state that this does not change the scientific conclusions of the article in any way. The original article has been updated.

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