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Corrigendum: Various steaming durations alter digestion, absorption, and fermentation by human gut microbiota outcomes of *Polygonatum cyrtoneura* Hua polysaccharides

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In the published article, there was an error in [Figure 4](#) as published. Due to an input error, the updated version of Figure 5 was incorrectly labelled as [Figure 4](#), causing a duplication of [Figure 4](#). The corrected [Figure 4](#) and its caption appear below.

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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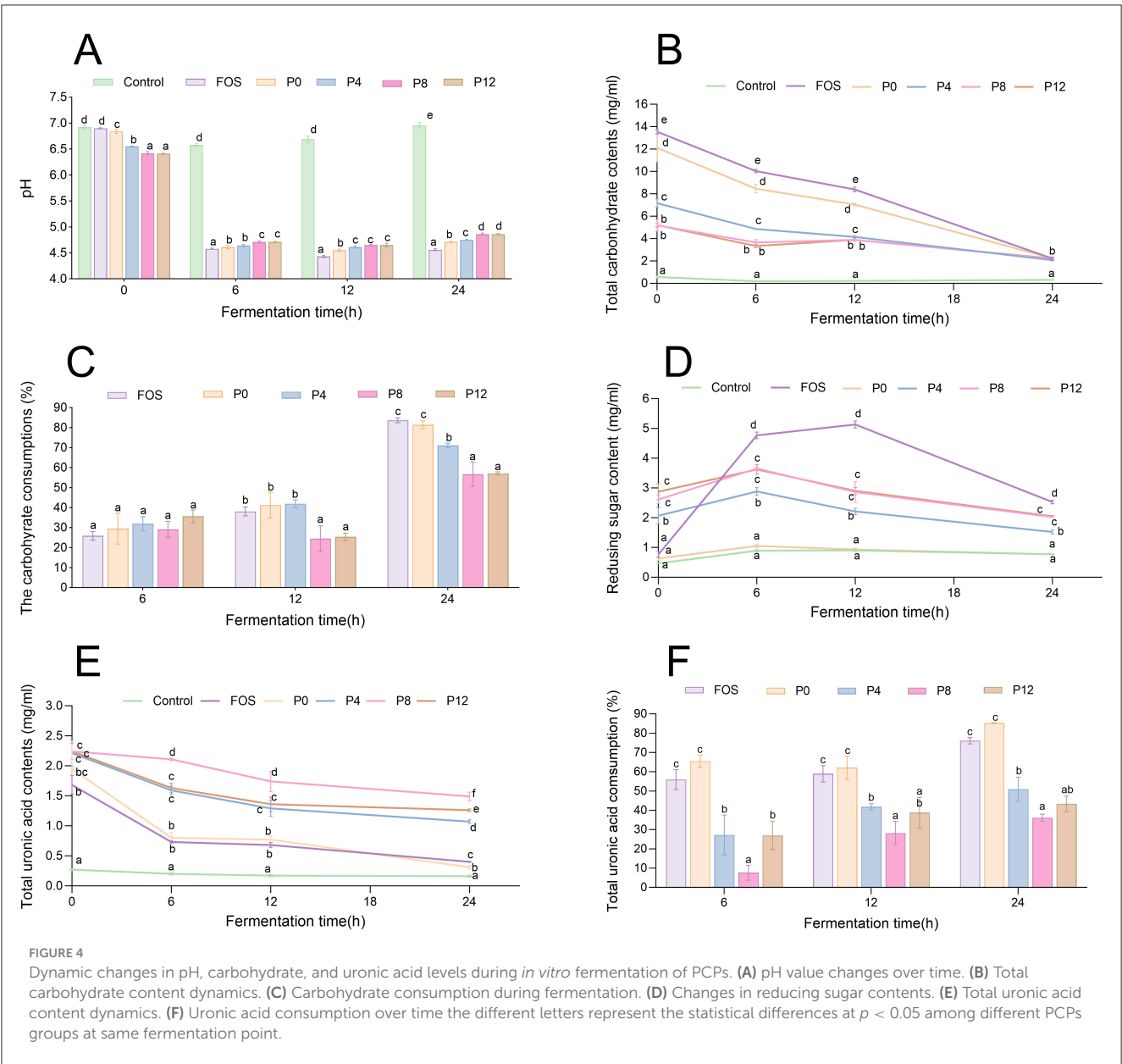


FIGURE 4 Dynamic changes in pH, carbohydrate, and uronic acid levels during *in vitro* fermentation of PCPs. **(A)** pH value changes over time. **(B)** Total carbohydrate content dynamics. **(C)** Carbohydrate consumption during fermentation. **(D)** Changes in reducing sugar contents. **(E)** Total uronic acid content dynamics. **(F)** Uronic acid consumption over time the different letters represent the statistical differences at $p < 0.05$ among different PCPs groups at same fermentation point.