Corrigendum: Potential and unrealized future possibilities of browntop millet in the food sector

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In the published article, the reference for Niharika V. et al., 2020 was not cited in the article due to referencing the studies of two different authors with similar names. The full reference is as follows: "Niharika, V., Rao, B. G., Tushara, M., and Rao, V. S. (2020). Studies on performance of browntop millet indigenous collections for grain yield and nutritional traits. *J. Pharmacogn. Phytochem.* 9, 2636–2638."

In the published article, the reference for Niharika V. et al., 2020 was incorrectly cited in a few places throughout the article as "Niharika, B., Jaipuriar, D. S., Ranjan, R., and Vaishnav, V. (2020). A study to explore the biochemical properties of locally grown millets. *Int. J. Res. Anal. Rev. (IJRAR)* 1, 375–382.". It should be "Niharika, V., Rao, B. G., Tushara, M., and Rao, V. S. (2020). Studies on performance of browntop millet indigenous collections for grain yield and nutritional traits. *J. Pharmacogn. Phytochem.* 9, 2636–2638."

These citations have been corrected in the following places.

Results, *Origin and production*, paragraph 4; **Results**, *Nutritional attributes*, Table 3; **Results**, *Nutritional attributes*, Table 4; **Results**, *Nutritional attributes*, paragraph 8; **Results**, *Nutritional attributes*, Figure 5 legend; **Results**, *Nutritional attributes*, Figure 6 legend.

In the published article, the reference for Niharika B. et al., 2020 was incorrectly written as "Niharika, B., Jaipuriar, D. S., Ranjan, R., and Vaishnav, V. (2020). A study to explore the biochemical properties of locally grown millets. *Int. J. Res. Anal. Rev. (IJRAR)* 1, 375–382." It should be "Niharika, B., Jaipuriar, D. S., Ranjan, R., and Vaishnav, V. (2020). A study to explore the biochemical properties of locally grown millets. *Int. J. Res. Anal. Rev.* 7, 375–382."

In the published article, there was an error in Table 3 as published. In the row "Browntop millet," the numeric values did not line up with the corresponding references. The corrected Table 3 appears below.

In the published article, there was an error in Table 4 as published. In the row "Browntop millet," the numeric values did not line up with the corresponding references. The corrected Table 4 appears below.

The authors apologize for these errors 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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Table 3 Energy and macro-nutrient content of different millets and staple cereals compared with the browntop millet (in percent).

Cereal grain	Energy (kj) (*↑ **↓)	Carbohydrates (gm) (*↑ **↓)	Crude fiber (gm) (*↑ **↓)	Fat (gm) (*↑ **↓)	Protein (gm) (*↑ **↓)
Browntop millet (Roopa, 2015) (Niharika V. et al., 2020)	1,414 –	71.32 –	– 8.06	1.89 –	8.98 ↓16.24% 10.72
Rice (Longvan et al., 2017)	1,491 ± 15 ↑5.4%	78.24 ± 1.07 ↑9.7%	2.81 ± 0.42 ↓65.1%	0.52 ± 0.05 ↓72.5%	7.94 ± 0.58 ↓25.9%
Wheat (Longvan et al., 2017)	1,347 ± 23 ↓4.7%	64.72 ± 1.74 ↓9.3%	11.23 ± 0.77 ↑39.3%	1.47 ± 0.05 ↓22.2%	10.59 ± 0.60 ↓1.2%
Sorghum (Longvan et al., 2017)	1,398 ± 13 ↓1.1%	67.68 ± 1.03 ↓5.1%	10.22 ± 0.49 ↑26.8%	1.73 ± 0.3 ↓8.5%	9.97 ± 0.43 ↓7.0%
Pearl millet (Longvan et al., 2017)	1,456 ± 18 ↑3.0%	61.78 ± 0.85 ↓13.4%	11.49 ± 0.62 ↑42.5%	5.43 ± 0.64 ↑187.3%	10.96 ± 0.26 ↑2.2%
Proso millet (Longvan et al., 2017)	1,388 ± 10 ↓1.8%	66.19 ± 1.19 ↓7.2%	6.39 ± 0.60 ↓20.7%	2.55 ± 0.13 ↑34.9%	8.92 ± 1.09 ↓16.8%
Finger millet (Longvan et al., 2017)	1,342 ± 10 ↓5.1%	66.82 ± 0.73 ↓6.3%	11.18 ± 1.14 ↑38.7%	1.92 ± 0.14 ↑1.6%	7.16 ± 0.63 ↓33.2%
Little millet (Longvan et al., 2017)	1,449 ± 19 ↑2.5%	65.55 ± 1.29 ↓8.1%	7.72 ± 0.92 ↓4.2%	3.89 ± 0.35 ↑105.8%	10.13 ± 0.45 ↓5.5%
Barnyard millet (Gopalan et al., 2021)	1,284 ↓9.19%	65.5 ↓8.8%	9.8 ↑21.6%	2.2 ↑16.4%	6.2 ↓42.2%
Foxtail millet (Gopalan et al., 2021)	1,384 ↓2.1%	60.9 ↓14.6%	8 ↓0.7%	4.3 ↑127.5%	12.3 ↑14.7%
Kodo millet (Patil et al., 2020)	1,500 ± 10.62 ↑6.1%	71.80 ± 0.60 ↑0.7%	6.12 ± 0.10 ↓ 24.1%	4.48 ± 0.52 ↑137.0%	7.7 ± 0.05 ↓28.2%

*↑ indicates percent (%) higher amount compared to BTM.
**↓ indicates percent (%) lower amount compared to BTM.
Baseline data adapted from Roopa (2015), Longvan et al. (2017), Niharika V. et al. (2020), Patil et al. (2020), and Gopalan et al. (2021).

Table 4 Comparison of micro-nutrients content of millets and staple cereals with the browntop millet (in percent).

Cereal grain	Ash content (gm) (*↑ **↓)	Calcium (mg) (*↑ **↓)	Iron (mg) (*↑ **↓)	Phosphorus (mg) (*↑ **↓)	Zinc (mg) (*↑ **↓)
Browntop millet (Kishore et al., 2021) (Niharika V. et al., 2020)	2.13 ± 0.21 –	28 13.97 ↓50.1%	7.72 ↓12.9% 8.86	276 –	2.5 2.11 ↓15.6%
Rice (Longvan et al., 2017)	0.56 ± 0.08 ↓73.7%	7.49 ± 1.26 ↓73.2%	0.65 ± 0.11 ↓92.7%	96 ± 16.30 ↓65.2%	1.21 ± 0.1 7 ↓51.6%
Wheat (Longvan et al., 2017)	1.42 ± 0.19 ↓33.3%	39.36 ± 5.65 ↑40.6%	3.97 ± 0.7 8 ↓55.2%	315 ± 41.8 ↑14.1%	2.85 ± 0.6 5 ↑14%
Sorghum (Longvan et al., 2017)	1.39 ± 0.34 ↓34.7%	27.60 ± 3.71 ↑1.4%	3.95 ± 0.94 ↓55.4%	274 ± 35.7 ↓0.7%	1.96 ± 0.31 ↓21.6%
Pearl millet (Longvan et al., 2017)	1.37 ± 0.17 ↓35.7%	27.35 ± 2.16 ↓2.3%	6.42 ± 1.04 ↓27.5%	289 ± 25.3 ↑4.7%	2.76 ± 0.36 ↑10.4%
Proso millet (Longvan et al., 2017)	1.72 ± 0.27 ↓19.2%	15.27 ± 1.28 ↓45.5%	2.34 ± 0.46 ↓73.6%	101 ± 5.2 ↓60.4%	1.65 ± 0.18 ↓34%
Finger millet (Longvan et al., 2017)	2.04 ± 0.34 ↓4.2%	364 ± 58.0 ↑1200%	4.62 ± 0.36 ↓47.9%	210 ± 58.4 ↓23.9%	2.53 ± 0.51 ↑1.2%
Little millet (Longvan et al., 2017)	1.34 ± 0.16 ↓37.1%	16.06 ± 1.54 ↓42.6%	1.26 ± 0.44 ↓85.8%	130 ± 27.5 ↓52.9%	1.82 ± 0.1 4 ↓27.8%
Barnyard millet (Gopalan et al., 2021)	4.4 ↑106.6%	20 ↓28.6%	5.0 ↓43.6%	280 ↑1.4%	3.0 ↑20%
Foxtail millet (Gopalan et al., 2021)	3.3 ↑54.9%	31 ↑10.7%	2.8 ↓68.4%	290 ↑5.1%	2.4 ↓4%
Kodo millet (Patil et al., 2020)	1.96 ± 0.05 ↓1.9%	39.63 ± 0.76 ↑41.5%	3.55 ± 0.32 ↓59.9%	378.65 ± 1.04 ↑37.2%	2.08 ± 0.20 ↓16.8%

*↑ indicates percent (%) higher amount compared to BTM.
**↓ indicates percent (%) lower amount compared to BTM.
Baseline data adapted from Longvan et al. (2017), Niharika V. et al. (2020), Patil et al. (2020), Gopalan et al. (2021), and Kishore et al. (2021).