



CORRECTION

## Correction to: Hydrothermally induced changes in the properties of MFC and characterization of the low molar mass degradation products

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### Correction to: Cellulose

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In the original publication, the less than symbol (<) was mistakenly processed as greater than symbol (>) in Tables 2 and 4. Also in the caption of these tables,

the amount of detected products is reported per gram of raw material. The correct version of Tables 2 and 4 are provided below.

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The original article can be found online at  
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**Table 2** The main sugars, acids and furan compounds found in the filtrates (mg/g<sub>MFC</sub>)

Compound	Treatment time (h) at 150 °C					
	0	0.5	2.5	4.5	8.5	20.5
Xylose	< 0.5	0.5	2.3	3.8	8.1	57.5
Xylulose				tr.	< 0.5	1
Glucose		< 0.5	< 0.5	0.5	0.5	3.1
Fructose					tr.	< 0.5
Other monosaccharides			< 0.5	< 0.5	< 0.5	1.2
Carbohydrate-type unknowns				tr.	< 0.5	1
Xylobiose		< 0.5	0.8	1.4	3.6	12
Xylotriose		tr.	< 0.5	< 0.5	0.9	1.4
Cellobiose	< 0.5	< 0.5	0.5	0.6	< 0.5	1.4
Formic acid		1.1	1.1	1.4	1.6	2.4
Acetic acid	< 0.5	< 0.5	< 0.5	< 0.5	0.5	0.7
Furfural	< 5	n.a.	n.a.	n.a.	< 5	10.3
5-Hydroxymethylfurfural	< 5	n.a.	n.a.	n.a.	< 5	< 5
Glycolic acid		< 0.5	0.5	0.5	< 0.5	1.3
Oxalic acid					tr.	< 0.5
Pyruvic acid						< 0.5
Lactic acid			< 0.5	< 0.5	< 0.5	< 0.5
Glyceric acid			< 0.5	< 0.5	< 0.5	< 0.5
2-Hydroxybutanoic acid				tr.	tr.	< 0.5
2,4-Dihydroxybutanoic acid			< 0.5	< 0.5	< 0.5	< 0.5
Threonic acid			< 0.5	< 0.5	tr.	< 0.5
3-Deoxypentonic acid (2 isomers)			< 0.5	< 0.5	< 0.5	1.4
3-Deoxyhexonic acid (2 isomers)			< 0.5	< 0.5	tr.	0.6
Xylonic acid	< 0.5	< 0.5	< 0.5	< 0.5	< 0.5	0.8

*n.a.* not analyzed, *tr.* traces, empty cells indicate not reliably detected

**Table 4** Products detected (mg/g<sub>sugar</sub>) after hydrothermal treatment of xylose and glucose at 150 °C for 20.5 h

Compound or compound category	Xylose	Glucose
Glycolic acid	1.8	1.1
Oxalic acid	< 0.5	< 0.5
Lactic acid	0.5	< 0.5
Pyruvic acid	tr.	tr.
3-Hydroxypropanoic acid	0.5	< 0.5
Glyceric acid	0.5	< 0.5
2,4-Dihydroxybutanoic acid	< 0.5	< 0.5
Erythronic acid	< 0.5	tr.
Threonic acid	< 0.5	tr.
Levulinic acid	n.d.	0.4
2-Oxoglutaric acid	n.d.	tr.
3-Deoxy- <i>erythro</i> -pentonic acid	1.2	n.d.
3-Deoxy- <i>threo</i> -pentonic acid	2.9	n.d.
Xylonic acid	tr.	n.d.
3-Deoxyhexonic acid (3-4 isomers)	n.d.	5.7
Gluconic acid	n.d.	1.2
Tetroses	tr.	tr.
Xylulose	7	0
Other pentoses	7.1	0.6
Fructose	n.d.	19.8
Other hexoses	0.7	1
Unknown sugar-type compounds	3.9	6.6
Unknown alditol-type compounds	4.7	1.1
Disaccharide-type compounds	0.6	3
Unusual polyhydroxy compounds	0.9	12.7
Reductic acid	1.4	n.d.
5-Hydroxymethylfurfural	n.d.	32.8
2-Furancarboxylic acid	tr.	tr.
Catechol	tr.	tr.
Hydroquinone	n.d.	tr.
Methylcatechol(s)	tr.	tr.
3,4-Dihydroxybenzaldehyde	< 0.5	n.d.
Pyrogallol (1,2,3-Benzenetriol)	n.d.	< 0.5
1,2,4-Benzenetriol	n.d.	2.7
Benzenetetrol	n.d.	< 0.5
3,8-Dihydroxy-2-methylchromone	tr.	n.d.
Unknown aromatic/phenolic compounds	0.5	< 0.5

*n.d.* not detected, *tr.* traces

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