Erratum to: Impact of Thermal Treatment on Physicochemical, Antioxidative and Rheological Properties of White-Flesh and Red-Flesh Dragon Fruit (*Hylocereus* spp.) Purees

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The original version of the article unfortunately contained a mistake. The unit of DPPH value present in Fig. 5 (a.3 and b.3) and Fig. 6 (c) is incorrect. Kindly see below the correct graphs:

Fig. 5 (a.3)

Fig. 5 (b.3)

Fig. 6 (c)

The online version of the original article can be found at <http://dx.doi.org/10.1007/s11947-011-0722-4>.

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