ERRATUM

Erratum to: Comparison of Effect of Gear Juicer and Colloid Mill on Microstructure, Polyphenols Profile, and Bioactivities of Mulberry (*Morus indica* L.)

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The published article unfortunately contained mistakes. The images of Figure 3 and Figure 4 were switched. However, these have been addressed and the original article was corrected.

Figures 3 and 4 were corrected as follows:

The online version of the original article can be found at <http://dx.doi.org/10.1007/s11947-016-1715-0>.

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Fig. 3 Typical HPLC chromatogram of phenolic compounds in JJ (**a**), jme (**b**), MJ (**c**), and mme (**d**) detected at 320 nm. Peak numbers refer to Table 3

Fig. 4 SEM micrographs of JM (a, b), MM (e, f), jm (c, d), and mm (g, h). The left column is 180 $\times$ magnification, and the right column is 500 $\times$ magnification of the square region in the left column