Erratum to: Role of somatic cells on dairy processes and products: a review

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In the original paper, the acknowledgements section should have read as follows:
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In addition, there is an error in the text, page 529, the last sentence of the second paragraph in Section 4.1.2, which should read as follows:

Nevertheless, the desirable but weak lipolysis observed in Swiss-type cheeses is mainly due to the ripening flora *Propionibacterium freudenreichii* rather than to the lipoprotein lipase being rapidly inactivated during heat treatment of cheese making (Dherbécourt et al. 2010).

Everything else in the paper remains correct.