



Correction to: Advanced analytical strategies for measuring free bioactive milk sugars: from composition and concentrations to human metabolic response

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Correction to: Anal Bioanal Chem

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The authors call your attention to the fact that Figure 5 of the article was previously published in Chapter 8, *Human Milk Oligosaccharides as Modulators of Intestinal and Systemic Immunity*, of the book, *Prebiotics and Probiotics in Human Milk* (Hardcover ISBN: 9780128027257; eBook ISBN: 9780128027462). This figure was printed with permission from Elsevier. Unfortunately, the correct reference was missing in the original article.

The legend should read:

Fig. 5 HMOs potential mechanism influencing immune system: (1) reduce intestinal crypt cell proliferation, (2) increase

intestinal cell maturation, (3) increase barrier function, (4) influence goblet cell function, affect epithelial immune gene expression both directly (5) and through microbiota (6), (7) prebiotics favoring growth of beneficial bacteria, (8) inhibit bacterial and virus infection, (9) alter immune cell population and cytokine secretion, (10) are absorbed into the blood stream, (11) alter binding of monocytes, lymphocytes, and neutrophils to endothelial cells, (12) formation of platelet-neutrophil complexes (Published from Comstock SS, Donovan SM. *Human Milk Oligosaccharides as Modulators of Intestinal and Systemic Immunity*. In: McGuire MK, McGuire MA, Bode L, editors. *Prebiotics and Probiotics in Human Milk. Origins and Functions of Milk-Borne Oligosaccharides and Bacteria*. Elsevier; 2017. pp. 223-248 with permission from Elsevier Inc.)

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