

## Effect of vacuum impregnation on the phenolic content of Granny Smith and Stark Delicious frozen apple cvv

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### Erratum to: Eur Food Res Technol DOI 10.1007/s00217-007-0624-x

The original version of this article unfortunately contained errors. In the “Results and discussion” section, page 5 of the paper, line 26, value 520.58 must be substituted with value 52.058.

The captions of Table 1–3 were incorrect. The correct versions are given below.

- **Table 1.** Data of *o*-diphenol and ABTS assay must be considered one order of magnitude less (one tenth)
- **Table 2.** Phenolic content data and standard deviation must be considered one order of magnitude less. RED% remain the same
- **Table 3.** Phenolic content data and standard deviation must be considered one order of magnitude less. RED% remain the same

The online version of the original article can be found under  
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