Correction to: Evaluation of the antimicrobial activity of bacteriocin-like inhibitory substances of enological importance produced by *Oenococcus oeni* isolated from wine

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Published online: 8 November 2018
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Correction to: European Food Research and Technology
<https://doi.org/10.1007/s00217-018-3169-2>

In the original publication, values in table rows are incorrectly aligned to their respective columns in Tables 1, 2 and 4. The corrected Tables 1, 2 and 4 are provided below.

Table 1 Bacteria wine isolates used in this study

Oenococcus oeni CECT 217T

Indicator microorganisms:

Lactobacillus hilgardii CECT 4786T
Lactobacillus hilgardii CECT 4681
Lactobacillus brevis CECT 4121T
Lactobacillus brevis CECT 216
Lactobacillus buchneri CECT 4111T
Lactobacillus buchneri CECT 4674
Leuconostoc mesenteroides CECT 219T
Leuconostoc mesenteroides CECT 394
Pediococcus pentosaceus CECT 4695T
Pediococcus pentosaceus CECT 923

The original article can be found online at <https://doi.org/10.1007/s00217-018-3169-2>.

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Table 2 Antimicrobial activity of *Oenococcus oeni* CECT 217T and their exogenous metabolites against ten indicator malolactic bacteria

Indicator microorganisms	Liquid <i>O. oeni</i> culture	Native supernatants	Treated supernatants (pH = 6.5, catalase treatment)
<i>Lactobacillus hilgardii</i> CECT 4786T	+	–	–
<i>Lactobacillus hilgardii</i> CECT 4681	+	–	–
<i>Lactobacillus brevis</i> CECT 4121T	+	±	–
<i>Lactobacillus brevis</i> CECT 216	+	±	–
<i>Lactobacillus buchneri</i> CECT 4111T	+	–	–
<i>Lactobacillus buchneri</i> CECT 4674	+	–	–
<i>Leuconostoc mesenteroides</i> CECT 219T	++	+	±
<i>Leuconostoc mesenteroides</i> CECT 394	++	++	+
<i>Pediococcus pentosaceus</i> CECT 4695T	++	++	+
<i>Pediococcus pentosaceus</i> CECT 923	++	+	±

– no antagonistic activity, ± weak bacteriostatic activity (inhibition zone with dia < 10 mm), + strong bacteriostatic activity (inhibition zone with dia 10–14 mm), ++ very strong bacteriostatic activity (inhibition zone with dia > 14 mm)

Table 4 Influence of enzyme, temperature and pH on the antimicrobial activity of bacteriocin-like inhibitory metabolites of *Oenococcus oeni* CECT 217T

Treatment	Activity (AU/ml) ^a
Before treatment	1600
Enzymes	
Pronase E	0
Proteinase K	0
Trypsin	0
Pepsin	0
α-Chymotrypsin	0
α-Amylase	1600
Lysozyme	1600
Catalase	1600
Lipase	1600
Heating	
10 min. 80 °C	1600
20 min. 80 °C	1600
30 min. 80 °C	1600
10 min. 100 °C	1600
20 min. 100 °C	1600
30 min. 100 °C	800
15 min. 121 °C	0
pH	
2.0–8.0 (Δ = 0.5)	1600
8.5–9.5	400
10.0	200

^aActivity evaluated by critical dilution method against *Pediococcus pentosaceus* CECT 4695T