Correction to: Sucrose isomers as alternative sweeteners: properties, production, and applications

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There is an error in the original publication of this paper. Figures 1 and 2 have been interchanged. The corrected version of these figures is shown below:

The online version of the original article can be found at <https://doi.org/10.1007/s00253-019-10132-6>

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Fig. 1 An overview of the enzymatic synthesis of four sucrose isomers from sucrose

Fig. 2 A flowchart of the typical process of isomaltulose production on a large scale