Correction to: Modeling the inactivation of *Lactobacillus brevis* DSM 6235 and retaining the viability of brewing pitching yeast submitted to acid and chlorine washing

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There is an error in the original publication of this paper for the below data was missed by author. It should be under “Conflict of interest” statement.

A patent application (pending) (BR 10 2016 013836 1; WO2017214690A1) included results from this paper. The authors declare that no other conflict of interest exists.

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