Correction to: The effect of increasing soaking time on the properties of premixing starch–glycerol–water suspension before melt-blending process: comparative study on the behavior of wheat and corn starches

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Unfortunately, the original version of this article contained an error in Table 1. The value of amylose content should be reversed. For wheat starch, the amylose content is (31 g/100 g dry starch), and for corn starch, the amylose content is (22 g/100 g dry starch) (Table 1).

The original article can be found online at <https://doi.org/10.1007/s00289-019-02826-8>.

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Table 1 Main characteristics of native wheat starch and native corn starch granules

	Corn starch	Wheat starch
Crystalline type	A-type	A-type
Color	White	White
Amylose content (g/100 g dry starch) ^a	22	31
Ash content (%) ^b	0.103	0.0110
Moisture content (g water/g dry starch) ^c	5.531	5.54
Granule size	Less than 20 μm	Less than 20 μm

^aDetermined by potentiometric titration

^bDetermined according to ASTM D1102-56

^cDetermined by thermogravimetric analyzer

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