Correction to: Jasmonate Metabolism and Its Relationship with Absciscic Acid During Strawberry Fruit Development and Ripening

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The original version of this article unfortunately contained some mistakes in Table 1 and it is listed below:

1. Values in the color parameter “Hue (h°)” are 45.21 and 35.46 instead 149.15 and 179.38, respectively.
2. Some significance letters were incorrectly set: “b” instead “a” in L* parameter, and “a” in TAC must be placed in the greater value (i.e., 898.83).
3. At the first sentence of the footnote: “of the three different harvests” must be deleted, and “parameters” must be changed by “treatments”.

The correct Table 1 is given here.

The online version of the original article can be found under doi:[10.1007/s00344-017-9710-x](https://doi.org/10.1007/s00344-017-9710-x).

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Table 1 Changes in firmness (N), color, and total anthocyanin content (TAC) after methyl jasmonate (MeJA) treatment in strawberry (*Fragaria × ananassa* cv. Aromas) fruits

Treatment ^a	Firmness (N)	Color parameters					TAC ^b (μg g ⁻¹)
		L*	a*	b*	Chroma	Hue (h°)	
Control	1.55 ± 0.39a	38.95 ± 6.78a	20.57 ± 5.93b	25.19 ± 4.69a	34.65 ± 1.83b	45.21 ± 7.62a	377.72 ± 50.76b
MeJA	0.98 ± 0.07a	33.88 ± 1.50a	32.50 ± 0.72a	23.36 ± 2.18a	40.18 ± 0.69a	35.46 ± 3.06a	898.83 ± 160.18a

Data show mean values ± SE ($n = 3$). For each parameter, different letters indicate significant differences between treatments (LSD test, $p \leq 0.05$)

^aTreatment consisted in the application of 100 μM MeJA or no MeJA (control) to strawberry fruits at white stage (W) during 5 days. See “Materials and Methods” section for details

^bTAC were quantified as total μg of pelargonidin 3-glucoside equivalents per gram of fresh weight