



Correction to: In vitro and in vivo assessment of the glycemic index of bakery products: influence of the reformulation of ingredients

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There is a mistake in table 4 title: According to the methods, 10 subjects tested muffins and 8 breads—but according to Table 4, 8 subjects tested muffins and 10 bread. The correct number of test is the one in Methods: 10 tested muffins and 8 breads.

The original article can be found online at <https://doi.org/10.1007/s00394-011-0272-6>.

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