Correction to: Development and validation of forensically useful growth models for central European population of *Creophilus maxillosus* L. (Coleoptera: Staphylinidae)

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This article was published with an error in Figs. 5 and 6. The figures have multiple mistakes with lines extending beyond the chart and lack of grid lines in some places. The correct figures are presented here. The original article has been corrected.

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Fig. 5 Reduced major axis (RMA) regression lines sensu Ikemoto and Takai [10] with 95% confidence intervals were used to determine thermal constants for five developmental events; DT is the time in days to reach the adult stage multiplied by the constant rearing temperature

Fig. 6 SSI models for five developmental events of *C. maxillosus*. Black circles represent observed developmental rates at particular rearing temperatures; open squares denote the predicted development rates at temperature at which the enzyme is 1/2 active and 1/2 low temperature inactive ($^{\circ}\text{C}$) (T), intrinsic optimum temperature at which no enzyme inactivation is hypothesized ($^{\circ}\text{C}$) (T_ϕ), and temperature at which the enzyme is 1/2 active and 1/2 high temperature inactive ($^{\circ}\text{C}$) (T_H)