Correction to “Application of in vitro gut fermentation models on food components: a review” [Food Sci. Biotechnol. 25: 1–7(2016)]

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Correction to:

Food Sci. Biotechnol. 25: 1–7 (2016)
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This article corrects: Application of in vitro gut fermentation models on food components: a review (Food Sci. Biotechnol. 25: 1–7(2016)).

The article entitled “Application of in vitro gut fermentation models on food components: a review” by Jin Seok Moon, Ling Li, Jeongsu Bang, and Nam Soo Han (Moon et al., 2016) was found to contain portions of unattributed or inadequately attributed parts from previously published articles (Payne et al., 2012; McDonald, 2013). These portions were found in Figs. 1 and 3 and Table 1. The KoSFOST Scientific Journal editorial office investigated this matter when an uncited author alerted us to the problem, after the article was published. The data and analyses in the article were found to be original: the errors in attribution were found to be an honest mistake on the part of the authors during early background collection and writing.

Jin Seok Moon: writer, first author

Ling Li: data investigation, revision

Jeongsu Bang: data investigation, revision

Nam Soo Han: publication plan, final revision, corresponding author

All of the authors acknowledge the unattributed parts and wish to express their deepest apologies to journal editors and readers, and to the authors of articles (Payne et al., 2012; McDonald, 2013).

The authors apologize for this omission and would like to make the following corrections to Figs. 1, 3, and Table 1.

Original

Figure 1. Different segments of the human gastrointestinal tract. Approximate numbers of microbial cells per g of intestinal content, nutrient availability, and types of fermentation that are typical for each segment of a healthy gut are indicated.

Figure 3. Different in vitro gut models for digestion-fermentation-absorption. **(A)** TIM-1 model simulation of the upper intestine, including the stomach, duodenum, jejunum, and ileum. The TIM-1 model can also mimic host bile secretion, motility, pH, and absorption abilities of this region of the GI tract. **(B)** TIM-2 model simulation of the proximal colon. The TIM-2 model mimics host peristaltic mixing, water absorption, and metabolite absorption.

Table 1. Advantages and limitations of in vitro fermentation models.

The original article can be found online at <https://doi.org/10.1007/s10068-016-0091-x>.

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Corrected version

Figure 1. Different segments of the human gastrointestinal tract. Approximate numbers of microbial cells per g of intestinal content, nutrient availability, and types of fermentation that are typical for each segment of a healthy gut are indicated. Adapted with permission from the publisher (Payne et al., 2012).

Figure 3. Different in vitro gut models for digestion-fermentation-absorption. **(A)** TIM-1 model simulation of the upper intestine, including the stomach, duodenum, jejunum, and ileum. The TIM-1 model can also mimic host bile secretion, motility, pH, and absorption abilities of this region of the GI tract. **(B)** TIM-2 model simulation of the proximal colon. The TIM-2 model mimics host peristaltic mixing, water absorption, and metabolite absorption. Adapted with permission from the author (McDonald, 2013).

Table 1. Advantages and limitations of in vitro fermentation models. Adapted with permission from the publisher (Payne et al., 2012).

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