



## Correction to: Understanding the effects of dietary components on the gut microbiome and human health

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The article “Understanding the effects of dietary components on the gut microbiome and human health”, written by Bryna Rackerby, Hyun Jung Kim, David C. Dallas, Si Hong Park, was originally published Online First without Open Access. After publication in volume 29, issue 11, page 1463–1474 the author decided to opt for Open Choice and to make the article an Open Access publication. Therefore, the copyright of the article has been changed to © The Author(s) 2020 and the article is forthwith distributed under the terms of the Creative Commons Attribution 4.0 International License, which permits use, sharing, adaptation, distribution and reproduction in any

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The original article has been corrected.

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