

Differences in Free Volume Elements of the Carrier Matrix Affect the Stability of Microencapsulated Lipophilic Food Ingredients

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In the original version of this article, there has been a mistake in sample acronyms in the last sentence of 8th paragraph of “Results and Discussion” section, before the concluding final paragraph (p. 47). The sentence should read:

This might be a reason why a difference in the course of lipid oxidation might occur between e.g. M50 and MD/G38, which show a similar τ_{o-PS} .

The online version of the original article can be found at <http://dx.doi.org/10.1007/s11483-008-9100-9>.

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