Correction to: Persimmon flours as functional ingredients in spaghetti: chemical, physico-chemical and cooking quality

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The original version of the article unfortunately contained an error in the first name and the surname of the sixth author in the author group. The author name was published as ‘Moscaritolo Salvatore’, the corrected first name and the surname of the author is ‘Salvatore Moscaritolo’.

The original article has been corrected.

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