Correction to: Combined application of electronic nose analysis and back-propagation neural network and random forest models for assessing yogurt flavor acceptability

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as ‘State Key Laboratory of Technology’ and the corrected name is ‘State Key Laboratory of Dairy Biotechnology’.

This has been corrected with this erratum.

The original version of the article unfortunately contained an error in one of the affiliations of the first author, Dr. Huaxiang Tian. The institution name was incorrectly published

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