Correction to: Antioxidant activity, polyphenolic contents and essential oil composition of aniseed (*Pimpinella anisum* L.) as influenced by 5-aminolevulinic acid

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The first sentence of *Plant materials and treatments* section under Materials and Methods should be “A greenhouse trial was conducted at Shiraz, Iran” instead of “A greenhouse trial was conducted at the Shiraz Payame Noor University situated in Golestan town (29°36'N and 52°32'E, 1490 m above sea level)”.

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