



Correction to: Evaluation of the shelf life of minimally processed lettuce packed in modified atmosphere packaging treated with calcium lactate and heat shock, cysteine and ascorbic acid and sodium hypochlorite

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The original version of this article unfortunately contained a typographical error in the article title, first author name and affiliation of Dr. Mohammad Goli.

The correct title of the article is “Evaluation of the shelf life of minimally processed lettuce packed in modified atmosphere packaging treated with calcium lactate and heat shock, cysteine and ascorbic acid and sodium hypochlorite”.

Dr. Mohammad Goli’s affiliation should be corrected as beneath;

1. Department of Food Science & Technology, Isfahan (Khorasgan) Branch, Islamic Azad University, Isfahan, Iran
2. Laser and Biophotonics in Biotechnologies Research Center, Isfahan (Khorasgan) Branch, Islamic Azad University, Isfahan, Iran

The name of the first author should be “Akhbariye Leila” instead of Leila Akhbariye.

The original article has been corrected.

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