Correction to: Application of actinidin as coagulants to produce Iranian white brined cheese: investigating the technological, textural, and sensorial properties

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In this article the affiliation details of co-author Dr. “Ghobad Babaie” were incorrectly given as ‘Plant Protection Department, Chaharmahal-Va-Bakhtiari Research Centre for Agriculture and Natural Resources, Shahrekord, Iran’ but should have been ‘Plant Protection Research Department, Chaharmahal and Bakhtiari Agricultural and Natural Resources Research and Education Centre, AREEO, Shahrekord, Iran’. The original article has been corrected.

The original article can be found online at <https://doi.org/10.1007/s11694-021-01219-8>.

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