



## Correction: Development of ricotta cheese from concentrated buffalo cheese whey by optimization of processing conditions using RSM

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In the PDF of this article, the citation information for reference 15 was missing and should have been ‘Mangione, G., Caccamo, M., Farina, G., & Licitra, G. (2023). Comparison

of methods to homogenize ricotta cheese samples for total solids determination. *JDS communications*, 4(1), 5–8. <https://doi.org/10.3168/jdsc.2022-0260>. The original article has now been corrected.

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