Correction to: Textural, Color, Hygroscopic, Lipid Oxidation, and Sensory Properties of Cookies Containing Free and Microencapsulated Chia Oil

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Published online: 19 February 2018

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Correction to: Food and Bioprocess Technology

<https://doi.org/10.1007/s11947-018-2057-x>

The original version of this article unfortunately a typo error on the name of Dr. Patrícia Valderrama. This was written as “Patrícia Velderrama” which is incorrect.

Herewith, the authors corrected name as given above.

The online version of the original article can be found at <https://doi.org/10.1007/s11947-018-2057-x>

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