



## Correction to: Fabrication of Gel-like Emulsions with Whey Protein Isolate Using Microfluidization: Rheological Properties and 3D Printing Performance

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### Correction to: Food and Bioprocess Technology

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The original version of this article unfortunately contained some mistakes. The Fig. 7 was published with incomplete content due to incorrect image processing.

With this, the correct Fig. 7 is hereby published.

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The online version of the original article can be found at <https://doi.org/10.1007/s11947-019-02344-5>

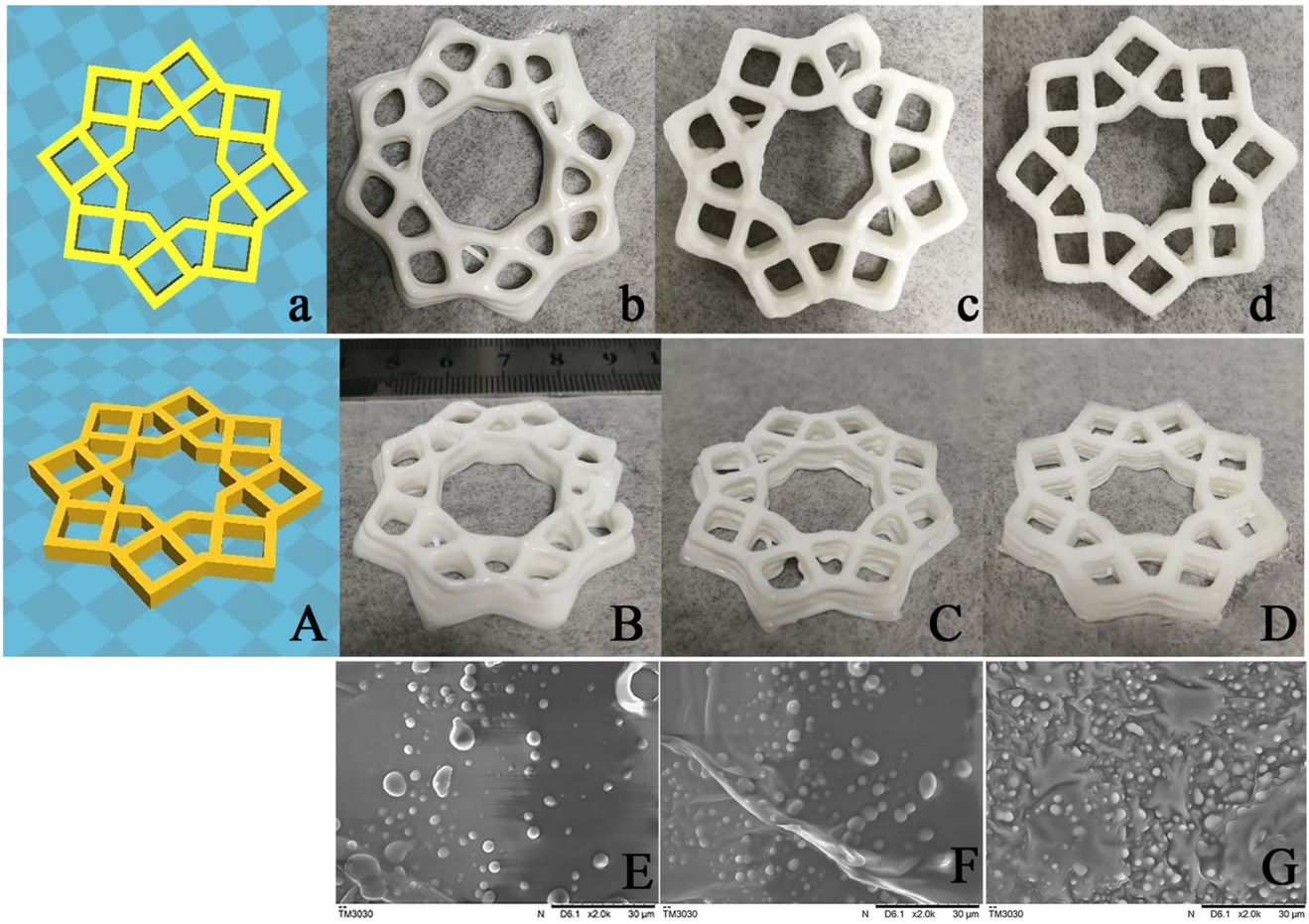
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