



Correction to: the Inhibitory Effect of Chlorogenic Acid on Lipid Oxidation of Grass Carp (*Ctenopharyngodon idellus*) during Chilled Storage

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The original version of this article unfortunately contained some mistakes.

The authors found that in the manuscript, the legends of Figs. 1, 3, 4 and 5 were not consistent with the figures, and the correct legends were showed as the following:

Fig. 1 Changes in conjugated diene value of grass carp treated with chlorogenic acid during chilled storage

Fig. 3 Changes in TBARS value of grass carp treated with chlorogenic acid during chilled storage

Fig. 4 Changes in FFA content of grass carp treated with chlorogenic acid during chilled storage

Fig. 5 Changes in COV of grass carp treated with chlorogenic acid during chilled storage

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