Correction to: Quality-Based Thermokinetic Optimization of Ready-to-Eat Whole Edible Crab (*Cancer pagurus*) Pasteurisation Treatments

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The Figures and captions/legends at the original version of this article are displaced. With this, the corrected images are hereby published.

The original article has been corrected.

Fig. 1 The tubes used to study the colour degradation kinetics of crab white meat

The online version of the original article can be found at <https://doi.org/10.1007/s11947-018-2222-2>

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Fig. 2 Effect of crab weight on the heat penetration parameters **a** fh and **b** j, estimated from the fitting of Ball and Olson equation to the thermal profiles obtained in the crab cold-spot. Fig. 2a also shows the regression line (block line) as well as the 95% confidence intervals (dotted lines)

Fig. 3 Effect of the processing time on the evolution of ΔE^* of crab white meat at 95 °C (black circle), 105 °C (black square) and 115 °C (black triangle). Figure also shows the data fitting lines to Eq. 10C. Error bars represent the standard deviation of three replicates

Fig. 5 Quality score associated with crab whitmeat colour change based on the Irish crab producers. Number 4 indicates the maximum quality and 1 the lowest

Fig. 4 Effect of the treatment temperature on the colour change rate **a** (k) and **b** maximum colour change developed (Y_{max}) on crab white meat. Error bars show the standard deviation of three replicates

Fig. 6 Correlation between the Browning index (BI^*) and total colour change (ΔE^*) after different thermal treatments

Fig. 7 Theoretical optimisation graph for the pasteurisation process of ready-to-eat whole edible crab based on Eqs. 12 and 13. Grey lines represent the quality boundaries between ‘good’ and ‘acceptable’ (dashed line) and between ‘acceptable’ and ‘non-acceptable’ (block line). Black lines represents the minimum processing conditions (time/temperature) required for crabs of different weights (from bottom to top 400, 500, 600, 700 and 800 g) to achieve an adequate F value based on the inactivation of *C. botulinum* type E ($F_{90^{\circ}\text{C}}^{10^{\circ}\text{C}} = 10$ min)

Fig. 8 Observed versus predicted values for the **a** thermal profiles and **b** white meat colour degradations of crabs of different weights that were pasteurised under the conditions defined in Fig. 7

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