



# Correction: Optimization and Characterization of Porous Starch from Corn Starch and Application Studies in Emulsion Stabilization

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**Correction to: Food and Bioprocess Technology**  
<https://doi.org/10.1007/s11947-022-02843-y>

The original article unfortunately have corrections.

1. 2.7 Materials and method: 2.7 Rheology (last sentence)

‘The frequency sweep was performed within the LVR region at a frequency range from 0.01 to 100 rad/s.’ may be changed to.

‘The frequency sweep was performed within the LVR region at a frequency range from 0.01 to 100 Hz’.

2. 3.characterization of porous starch/rheological studies

The PS system has shown viscoelastic nature with both  $G'$  and  $G''$  and the nature was predominantly elastic at lower strain values, which then changed to viscous with increasing strain” may be changed to.

“The PS system has shown viscoelastic nature with both  $G'$  and  $G''$  and the nature was predominantly viscous at lower strain values, which then changed to elastic with increasing strain”.

3. **Figure 7:** FTIR spectrum of NS and PS.

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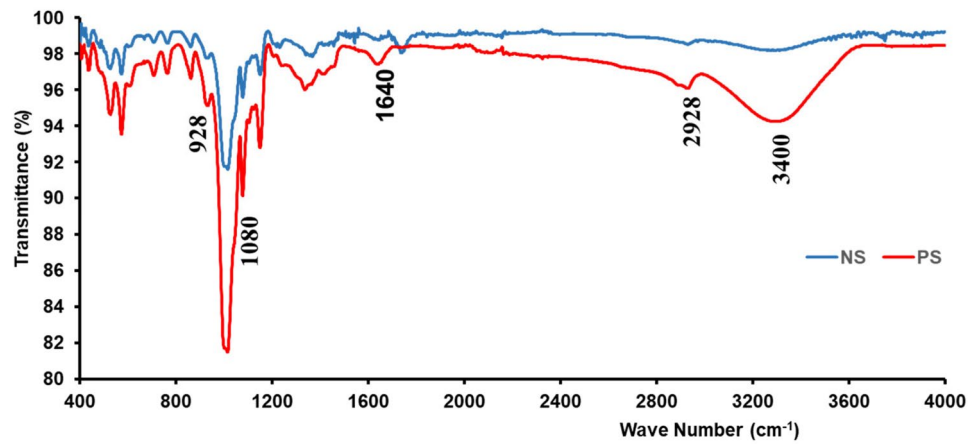
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