Correction

Correction to: Exploring the potential of black gram (*Vigna mungo*) flour as a fat replacer in biscuits with improved physicochemical, microstructure, phytochemicals, nutritional and sensory attributes

Syed Muhammad Ghufuran Saeed¹ · Syed Arsalan Ali¹ · Rashida Ali^{1,2,3} · Syed Asad Sayeed^{1,2} · Lubna Mobin¹ · Raheel Ahmed³

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The version of Fig. 5 in the initial online publication was incorrect. The original article has been corrected.

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✉ Syed Arsalan Ali, 786syedarsalanali@gmail.com | ¹Department of Food Science and Technology, University of Karachi, Main University Road, Karachi, Sindh 75270, Pakistan. ²Department of Food Science and Technology, Jinnah Women University, 5C, Block 5 Nazimabad, Karachi City, Sindh 74600, Pakistan. ³English Biscuit Manufacturers Private Limited, Karachi, Sindh, Pakistan.

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