

Erratum to: Effect of different halophilic microbial fermentation patterns on the volatile compound profiles and sensory properties of soy sauce moromi

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Unfortunately, few references and sample numbers were wrongly published in the original article. The correct numbers are given below:

1. In Table 2, the reference numbers at the second footnote should be “Refs. [36, 37]” and not “Refs. [30, 31]”.
2. In Table 3, the reference numbers at the last footnote should be “[1, 20, 21, 28, 38–40]” and not “[1, 18, 19, 28, 32–34]”.
3. In Table 4, the reference numbers at the first footnote should be “Refs. [29, 32, 33, 41, 42]” and not “Refs. [24–26, 35]”.
4. In the second column of page 326, the reference number in fourteenth line should read as “[7]” and not “[7, 25, 26]”.
5. In the second column of page 326, the “A1” in line 20 should read as “A2” and “A2” in line 22 should read as “A3”.
6. In the first column of page 327, the sentence starting on fourth line should read as “The total amount of volatile compounds increased by 117.66 % in A2, 23.28 % in A3, and 216.88 % in A4”.
7. In the first column of page 328, the reference number “[30]” in line 13 should read as “[28]”.

Further, few references were missed in the references section. The references with the numbers are given below:

The online version of the original article can be found under doi:[10.1007/s00217-014-2225-9](https://doi.org/10.1007/s00217-014-2225-9).

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