



Correction to: Fabrication of Gel-like Emulsions with Whey Protein Isolate Using Microfluidization: Rheological Properties and 3D Printing Performance

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The original version of this article unfortunately contained some mistakes. The Fig. 7 was published with incomplete content due to incorrect image processing.

With this, the correct Fig. 7 is hereby published.

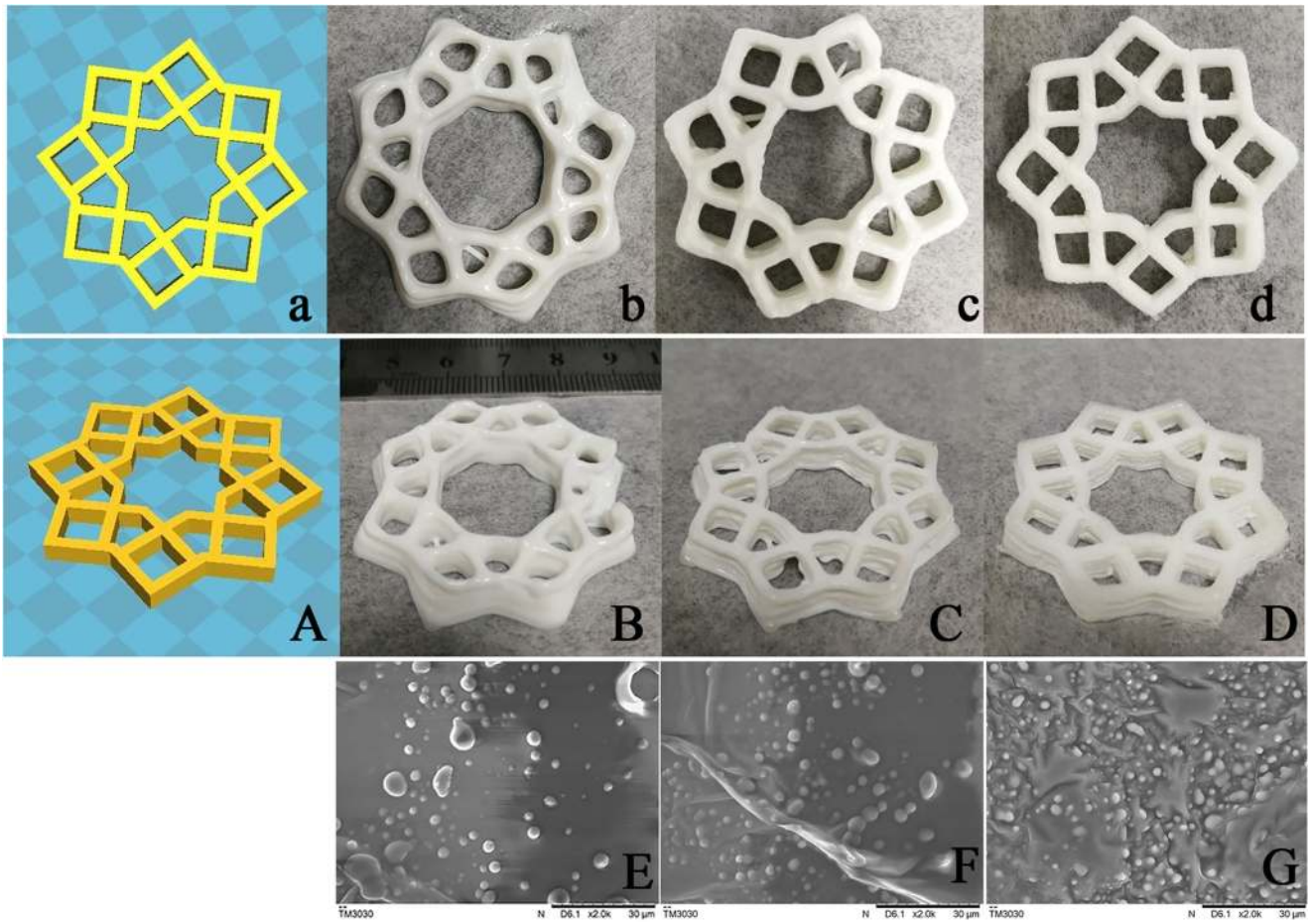
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