



UNIVERSITY OF LEEDS

This is a repository copy of *Relating rheology and tribology of commercial dairy colloids to sensory perception*.

White Rose Research Online URL for this paper:
<http://eprints.whiterose.ac.uk/105030/>

Version: Supplemental Material

Article:

Laguna, L, Farrell, G, Bryant, M orcid.org/0000-0003-4442-5169 et al. (2 more authors)
(2017) *Relating rheology and tribology of commercial dairy colloids to sensory perception*.
Food and Function, 8 (2). pp. 563-573. ISSN 2042-6496

<https://doi.org/10.1039/C6FO01010E>

© 2016, Royal Society of Chemistry. This is an author produced version of a paper published in *Food and Function*. Uploaded in accordance with the publisher's self-archiving policy.

Reuse

Unless indicated otherwise, fulltext items are protected by copyright with all rights reserved. The copyright exception in section 29 of the Copyright, Designs and Patents Act 1988 allows the making of a single copy solely for the purpose of non-commercial research or private study within the limits of fair dealing. The publisher or other rights-holder may allow further reproduction and re-use of this version - refer to the White Rose Research Online record for this item. Where records identify the publisher as the copyright holder, users can verify any specific terms of use on the publisher's website.

Takedown

If you consider content in White Rose Research Online to be in breach of UK law, please notify us by emailing eprints@whiterose.ac.uk including the URL of the record and the reason for the withdrawal request.



eprints@whiterose.ac.uk
<https://eprints.whiterose.ac.uk/>



Cite this: *Food Funct.*, 2017, **8**, 888

DOI: 10.1039/c7fo90006f
rsc.li/food-function

Correction: Relating rheology and tribology of commercial dairy colloids to sensory perception

Laura Laguna,^a Grace Farrell,^a Michael Bryant,^b Ardian Morina^b and Anwesha Sarkar^{*a}

Correction for 'Relating rheology and tribology of commercial dairy colloids to sensory perception' by Laura Laguna, *et al.*, *Food Funct.*, 2017, DOI: 10.1039/c6fo01010e.

In the original article, Fig. 10 is displayed incorrectly. The correct figure and caption are as follows:

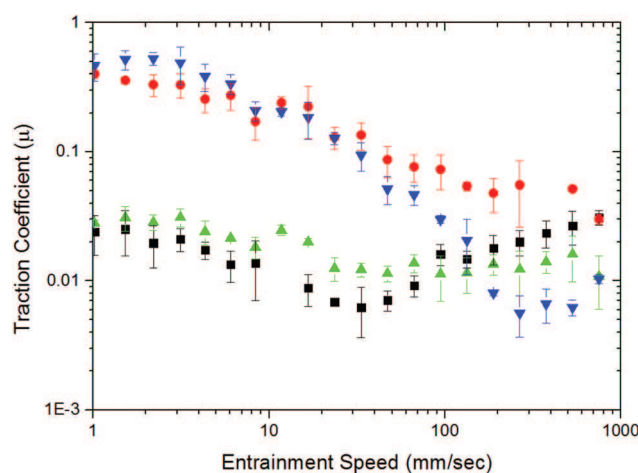


Fig. 10 Traction coefficient dependence of cream cheese samples at variable speeds for full fat (■), low fat (●), full fat + saliva (▲) and low fat + saliva (▼) cream cheese.

The Royal Society of Chemistry apologises for these errors and any consequent inconvenience to authors and readers.

^aFood Colloids and Processing Group, School of Food Science and Nutrition, University of Leeds, LS2 9JT, UK. E-mail: A.Sarkar@leeds.ac.uk

^bSchool of Mechanical Engineering, University of Leeds, LS2 9JT, UK

