

Erratum to: The Effects of Conventional and Non-conventional Processing on Glucosinolates and Its Derived Forms, Isothiocyanates: Extraction, Degradation, and Applications

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The authors would like to mention some references of the above-published article that are missing:

[145] Van Eylen D, Oey I, Hendrickx M, Van Loey A (2007) Kinetics of the stability of broccoli (*Brassica oleracea* cv. *italica*) myrosinase and

isothiocyanates in broccoli juice during pressure/temperature treatments. *J Agric Food Chem* 55:2163–2170

[146] Clariana M, Valverde J, Wijngaard H, Mullen AM, Marcos B (2011) High pressure processing of swede (*Brassica napus*): impact on quality properties. *Innov Food Sci Emerg Technol* 12:85–92

[147] Dai R, Lim L-T (2014) Release of allyl isothiocyanate from mustard seed meal powder. *J Food Sci* 79:E47–E53

The online version of the original article can be found under doi:[10.1007/s12393-014-9104-9](https://doi.org/10.1007/s12393-014-9104-9).

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Moreover, some references were incorrectly listed, and the numbering should be changed as follows:

1. Page 2, right column, “Indole GLs are derived from tryptophan and their content in some plants is rather high, such as Brussel sprout and broccoli [138]”.

The reference number should be [13].

2. In Page 6, it should be included: Adapted from [35]. In Fig. 4 An exemplary flow chart of “5-Stages Universal Recovery Process” for the recovery of antioxidant compounds.
3. Page 9, right column, “... (Table 4) [51]”.

The reference number should be [52].

4. Pages 10–11, Table 4, reference numbers should be (from top to bottom):

[106], instead of [109].
[57], instead of [64].
[61], instead of [60].
[145], instead of [47].
[146], instead of [61].
[138] (no change).

- [66], instead of [72].
 [65], instead of [71].
 [54] (no change).
 [52], instead of [51].
 [37], instead of [36].
 [38], instead of [37].
5. Page 12, under the figure, the note: “Fig. 5 ... Adapted with permission from [39]”.
 The reference number should be [37].
 6. Page 12, left column, “... k is the constant, and t is the treating time [57]”.
 The reference number should be [145].
 7. Page 12, left column, “the authors also found that...first-order reaction model observed in red cabbage [57, 98]”.
 The reference numbers should be [92, 145].
 8. Page 12, bottom of the left column, “...both HP and HT helped the deactivation of myrosinase [57]”.
 The reference number should be [145].
 9. In page 12, right column, second paragraph, “...of broccoli was still active at lower end of HP (100–500 MPa) [57]”.
 The reference number should be [145].
 10. Page 13, left column, first paragraph, “...higher temperature (40 °C) [60]”.
 The reference number should be [61].
 11. Page 19, left column, 4th paragraph, “The enzymatic degradation of sinigrin...pungent sensation of mustard seed [110]”.
 The reference number should be [147].
 12. Page 19, left column 4th paragraph, “Higher temperatures and higher relative humidity, ...AITC liberation from the mustard seed meal [110]”.
 The reference number should be [147].
- Conflict of interest** The authors declare that they have no conflict of interest.