

Correction

Correction: Starkute et al. Characteristics of Unripened Cow Milk Curd Cheese Enriched with Raspberry (*Rubus idaeus*), Blueberry (*Vaccinium myrtillus*) and Elderberry (*Sambucus nigra*) Industry By-Products. *Foods* 2023, 12, 2860

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With this Correction the journal’s Editorial Office and Editorial Board are jointly issuing a resolution to the Expression of Concern [1] on the article “Characteristics of Unripened Cow Milk Curd Cheese Enriched with Raspberry (*Rubus idaeus*), Blueberry (*Vaccinium myrtillus*) and Elderberry (*Sambucus nigra*) Industry By-Products. *Foods* 2023, 12, 2860” by Starkute et al. [2]. This correction, details listed below, addresses the concerns raised in the above-mentioned Expression of Concern and is complimented by the addition of the study’s raw materials to the published article (accessible via <https://www.mdpi.com/2304-8158/13/14/2250>, accessed on 8 April 2025).

Error in Figure

In the original publication [2], there was a technical mistake in Figure 3 as published. The corrected Figure 3 appears below.



Text Correction

In Section 3.1.2. Antioxidant Characteristics, Color Coordinates (L^* , a^* and b^*), pH and Acidity (TTA) Parameters of Berry Industrial By-Products (BIBs), paragraph 2, the following corrections should be included:

“Essentially, the BIBs, i.e., those obtained after juice manufacturing, consist of pulp, peels and seeds [49] and contain considerable amounts of anthocyanins, especially in the dark color berries. It was reported that raspberry, blueberry and elderberry BIBs are rich in these compounds and possess high antioxidant activity [50–55]. **Notably, the DPPH radical scavenging activity depends on the berry variety, region of cultivation and the chosen extraction and drying method.** Četojević-Simin et al. reported that raspberry cultivar ‘Willamette’ BIB extracts possess 43.7 ± 2.02 mg GAE/g of total phenolic content [56]. Our results showed that the highest TPC content is obtained in elderberry BIBs. Tánska et al. reported that the TPC content in elderberry pomace is 13.86 ± 0.22 g/100 g [57]. In comparison with blueberries, elderberries have higher anthocyanin and phenolic compound contents [58]. Moreover, antioxidant activity can be a result of synergic interactions among antioxidant compounds [59].”

To support the results, the raw data file has been provided as Supplementary File S6 and appended to the Supplementary Materials section, as per the Journal’s request.

In section Supplementary Materials the following information should be included:

Supplementary Materials: The following supporting information can be downloaded at: <https://www.mdpi.com/article/10.3390/foods12152860/s1>, Supplementary File S1: Method of antioxidant properties; Supplementary File S2: Method for fatty acids; Supplementary File S3: Method for volatile compounds profile; Supplementary File S4: Method for biogenic amines content; Supplementary File S5: Method for evaluation of overall acceptability and induced emotions for consumers; Supplementary File S6: Raw data file.

The authors state that the scientific conclusions are unaffected. This correction was approved by the Academic Editor. The original publication has also been updated.

Reference

1. Foods Editorial Office. Expression of Concern: Starkute et al. Characteristics of Unripened Cow Milk Curd Cheese Enriched with Raspberry (*Rubus idaeus*), Blueberry (*Vaccinium myrtillus*) and Elderberry (*Sambucus nigra*) Industry By-Products. *Foods* 2023, 12, 2860. *Foods* 2024, 13, 2250. [[CrossRef](#)]
2. Starkute, V.; Lukseviciute, J.; Klupsaite, D.; Mockus, E.; Klementaviciute, J.; Rocha, J.M.; Özogul, F.; Ruzauskas, M.; Viskelis, P.; Bartkiene, E. Characteristics of Unripened Cow Milk Curd Cheese Enriched with Raspberry (*Rubus idaeus*), Blueberry (*Vaccinium myrtillus*) and Elderberry (*Sambucus nigra*) Industry By-Products. *Foods* 2023, 12, 2860. [[CrossRef](#)] [[PubMed](#)]

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