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Author Correction: The use of blackcurrant pomace and erythritol to optimise the functional properties of shortbread cookies

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Correction to: *Scientific Reports* <https://doi.org/10.1038/s41598-024-54461-7>, published online 15 February 2024

The Acknowledgements section in the original version of this Article was incomplete.

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now reads:

“This research was funded by the National Science Centre, Poland, grant number DEC-2020/04/X/NZ9/00656 (MINIATURA 4). The publication was the result of the activity of A.W. and P.N. as the research group of “Plants4Food.” The APC is financed by Wrocław University of Environment and Life Sciences.”

The original Article has been corrected.



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