

Correction

Correction: Wu et al. Effect of Highland Barley on Rheological Properties, Textural Properties and Starch Digestibility of Chinese Steamed Bread. *Foods* 2022, 11, 1091

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Error in Figure

In the original publication [1], there was a mistake in Figure 2. The authors regret the mistake of misplacing the CLSM image of HLY in the place of that of BQ. The corrected version of Figure 2 appears below. The authors state that the scientific conclusions are unaffected. This correction was approved by the Academic Editor. The original publication has also been updated.



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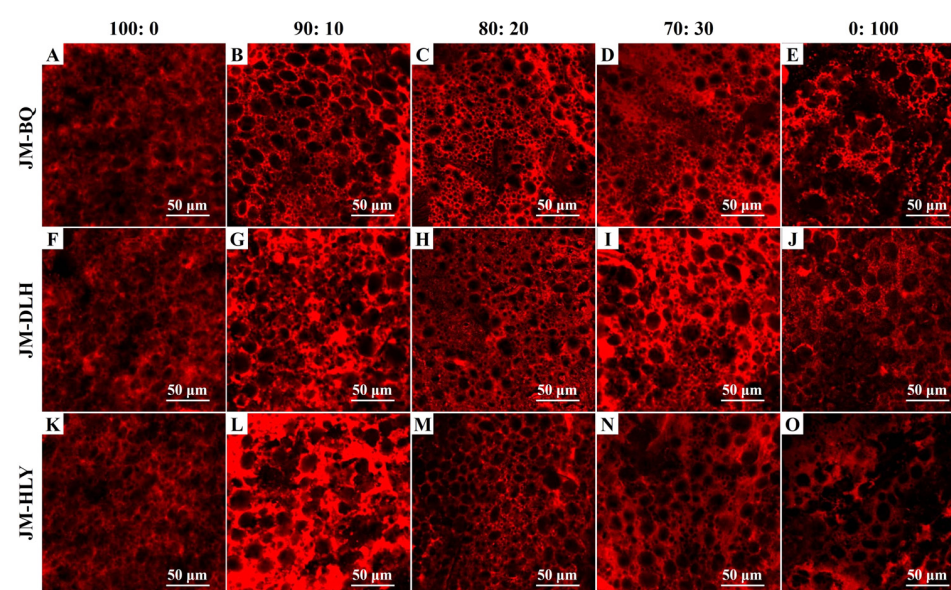


Figure 2. The gluten micro-structure of composite dough samples added with three highland barley varieties with different ratios: (A–E): JM-BQ; (F–J): JM-DLH; (K–O): JM-HLY. The samples stained with Rhodamine B and visualized by confocal laser scanning microscopy. Scale bar = 50 μm.

Reference

1. Wu, D.; Yu, L.; Guo, L.; Li, S.; Yao, X.; Yao, Y.; Cao, X.; Wu, K.; Gao, X. Effect of Highland Barley on Rheological Properties, Textural Properties and Starch Digestibility of Chinese Steamed Bread. *Foods* **2022**, *11*, 1091. [[CrossRef](#)]

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