
Correction

Correction: Xing et al. Enhancing the Stability of Litsea Cubeba Essential Oil Emulsions Through Glycosylation of Fish Skin Gelatin via Dry Maillard Reaction. *Foods* 2024, 13, 3847

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Error in Figure

In the original publication [1], there was a mistake in Figure 10 as published. This data error occurred due to an unforeseen mistake during the data organization process. The corrected Figure 10 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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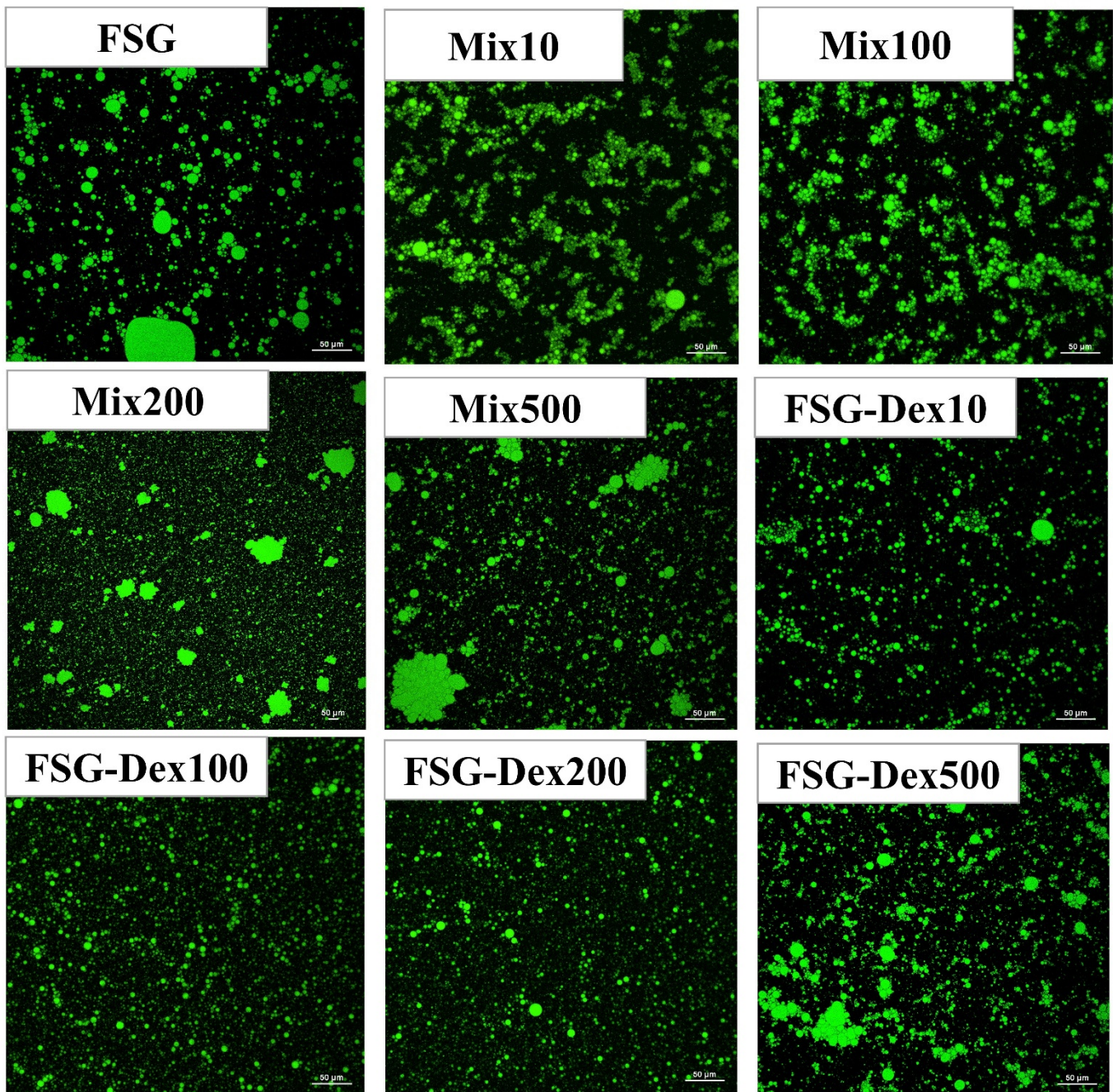


Figure 10. CLSM (FSG: fish skin gelatin; Mix10, Mix10, Mix100, Mix200, Mix500: mixtures of different molecular weights; FSG–Dex10, FSG–Dex100, FSG–Dex200, FSG–Dex10, FSG–Dex100, FSG–Dex200, FSG–Dex500: couplings of different molecular weights.).

Reference

1. Xing, N.; Tang, S.; Wang, X.; Guo, C.; Hu, X.; Yi, J. Enhancing the Stability of Litsea Cubeba Essential Oil Emulsions Through Glycosylation of Fish Skin Gelatin via Dry Maillard Reaction. *Foods* **2024**, *13*, 3847. [[CrossRef](#)] [[PubMed](#)]

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