

Correction

Correction: Temviriyankul et al. Enhancement of Phytochemicals and Antioxidant Activity of Thai Fermented Soybean Using Box–Behnken Design Guided Microwave-Assisted Extraction. *Foods* 2025, 14, 2603

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Error in Figure

In the original publication [1], there was a mistake in Figure 1 as published. An incorrect image was used for Figure 1C during the proofreading process. The corrected Figure 1 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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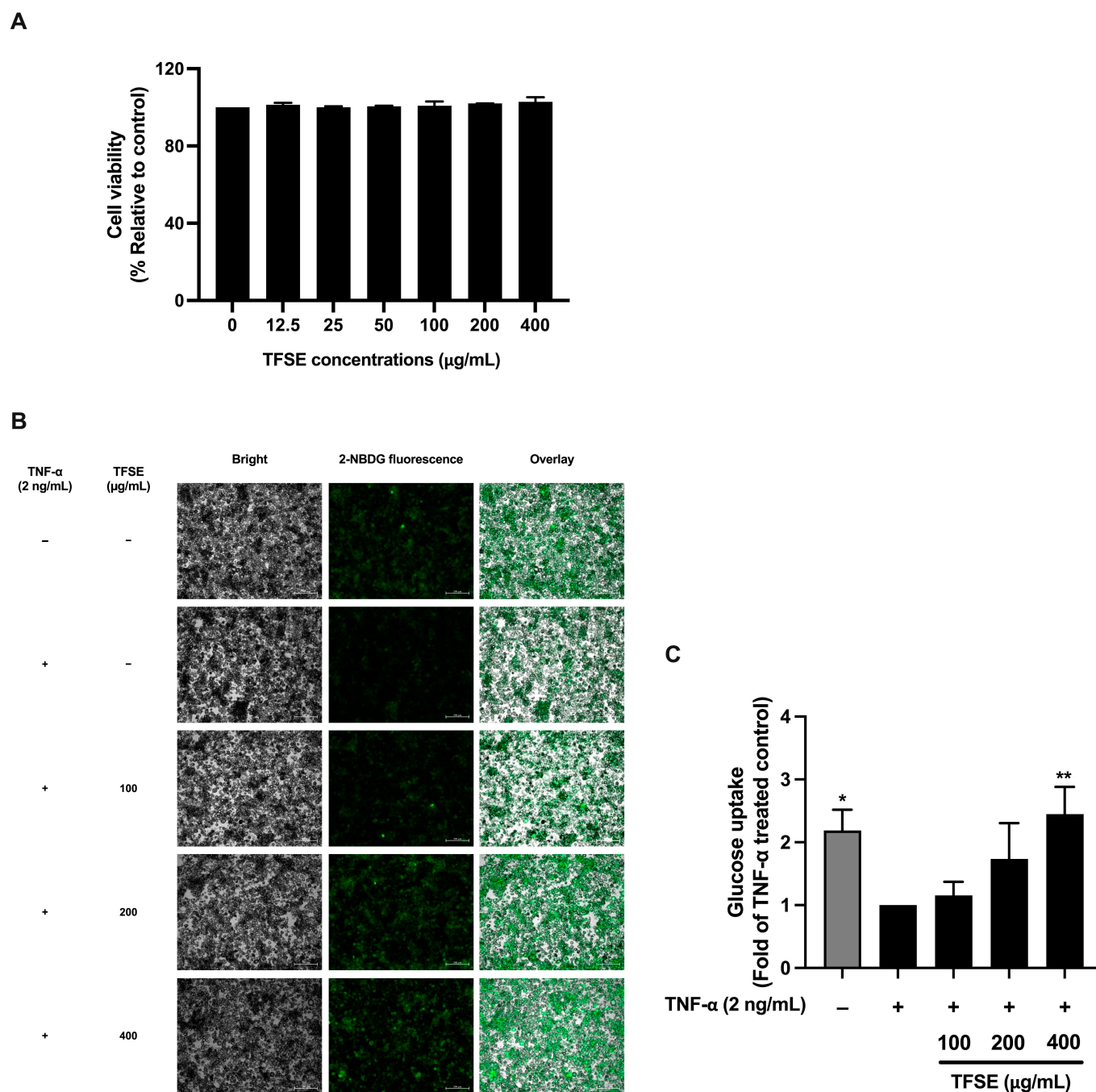


Figure 1. TFSE mitigates inflammation-induced insulin resistance. The cytotoxicity of TFSE in mature 3T3-L1 adipocytes determined by the SRB assay (**A**). The cells were treated with various doses of TFSE (12.5–400 µg/mL) for 72 h. The effect of TFSE on insulin-induced cellular glucose uptake in TNF- α -treated 3T3-L1 adipocytes (**B,C**). Fluorescent microscopic images of cells (**B**) displaying a bright field; cell morphology (left panel) and green fluorescence; and a 2-NBDG signal (middle panel). The fluorescence signal is overlaid on the bright field image to visualize the co-localization of 2-NBDG within the cellular context (right panel). The cellular uptake of 2-NBDG (**C**). Relative fluorescence pixel intensity analyzed by the Zeiss ZEN Pro software (version 3.9). The data are indicated as the mean $\pm$ SD of three independent experiments. The differences between the treatment groups were determined using a one-way analysis of variance (ANOVA), followed by Tukey's multiple comparison. * p values < 0.05 and ** p values < 0.01 vs. TNF- α -treated control.

Reference

1. Temviriyankul, P.; Inthachai, W.; Jaiaree, A.; Karinchai, J.; Buacheen, P.; Yodkeeree, S.; Laowanitwattana, T.; Chewonarin, T.; Suttisansanee, U.; Imsumran, A.; et al. Enhancement of Phytochemicals and Antioxidant Activity of Thai Fermented Soybean Using Box–Behnken Design Guided Microwave-Assisted Extraction. *Foods* **2025**, *14*, 2603. [[CrossRef](#)] [[PubMed](#)]

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