

Correction

Correction: Teng et al. Effect of Liquid Nitrogen Freezing on Maintaining the Quality of Crayfish During Freeze–Thaw Cycles: Muscle Structure and Myofibrillar Proteins Properties. *Foods* 2025, 14, 279

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In the original publication [1], there was a mistake in Figure 3. The authors inadvertently included two identical figures, and the SEM pictures were accidentally and wrongly exchanged during the assembly process. The corrected Figure 3 appears below.

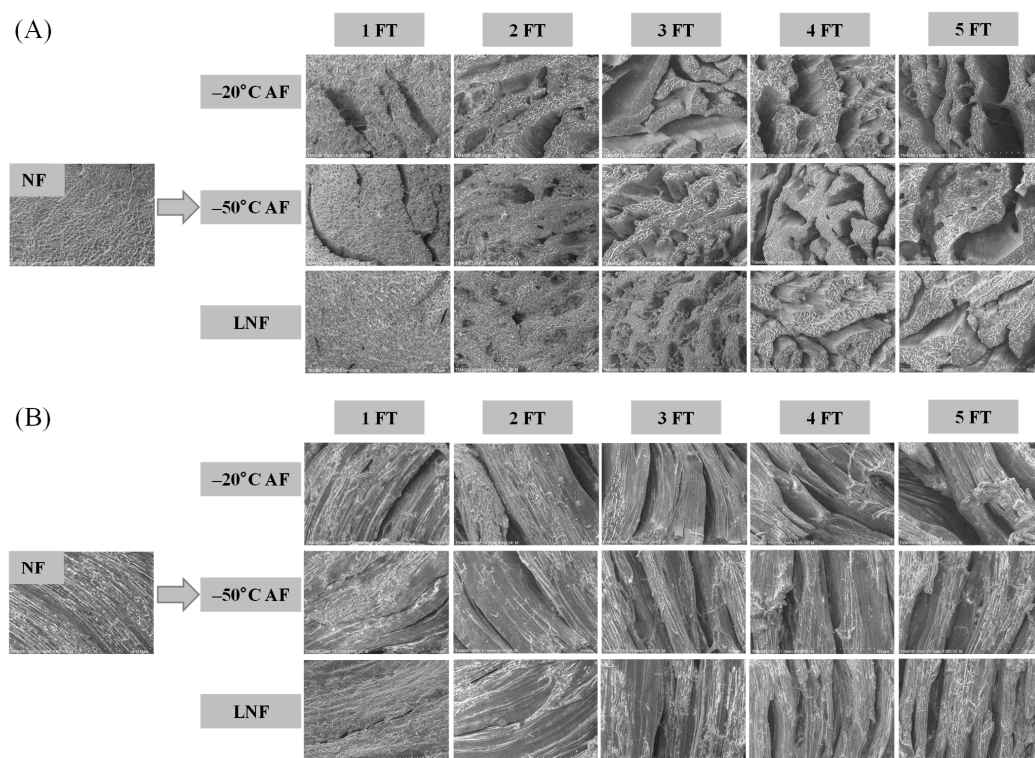


Figure 3. SEM images of crayfish during freeze–thaw cycles. (A) Transverse direction; (B) longitudinal direction. NF represents non-frozen crayfish, AF represents air convective freezing, and LNF represents -80°C liquid nitrogen freezing. The labels 1, 2, 3, 4, 5 FT represent frozen crayfish with 1, 2, 3, 4, 5 freeze–thaw cycles.

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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Reference

1. Teng, Z.; He, X.; Wang, L.; Xu, L.; Jiao, C.; Chen, J. Effect of Liquid Nitrogen Freezing on Maintaining the Quality of Crayfish During Freeze–Thaw Cycles: Muscle Structure and Myofibrillar Proteins Properties. *Foods* **2025**, *14*, 279. [[CrossRef](#)] [[PubMed](#)]

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