

Correction

Correction: Sánchez-Ordóñez et al. Integral Valorisation of Agri-Food By-Products Through the Production of Food Ingredients Using High-Pressure Thermal Treatments. *Foods* 2025, 14, 2214

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Error in Table

In the original publication [1], there was a mistake in Table 4 as published. The values in column p are not correct. A sentence should be eliminated (ns: Non-significant differences, $p > 0.05$). The corrected Table 4 appears below.

In the original publication, there was a mistake in Table 5 as published. The values in column p are not correct. The sentences should be eliminated (** $p < 0.01$; ns: Non-significant differences, $p > 0.05$). The corrected Table 5 appears below.



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Table 4. Instrumental color parameters, color changes (ΔE : control vs. treated), TPC (mg GAE 100 g^{−1} wet sample), and ABTS ($\mu\text{M TE ml}^{-1}$ extract) of RWP with different treatments.

	Control	TT (5 min)			HPTT (600 MPa/5 min)			<i>p</i>
		65 °C	75 °C	85 °C	65 °C	75 °C	85 °C	
Instrumental color								
CIE L*	34.54 a ±1.68	33.62 ab ± 0.79	33.29 ab ± 0.33	32.60 ab ± 0.48	34.65 a ± 0.10	31.82 b ± 0.24	34.22 a ± 0.27	**
CIE a*	5.85 a ± 0.23	6.77 a ± 0.32	6.34 a ± 0.53	6.32 a ± 0.11	4.45 b ± 0.42	4.19 b ± 0.36	4.34 b ± 0.37	***
CIE b*	3.58 b ± 0.26	4.89 a ± 0.36	4.63 a ± 0.25	4.65 a ± 0.08	3.19 ab ± 0.12	3.35 ab ± 0.25	2.95 b ± 0.05	***
Color changes								
ΔE	-	1.91 ab ± 0.72	1.75 b ± 0.45	2.27 ab ± 0.46	1.46 b ± 0.41	3.20 a ± 0.36	1.68 b ± 0.37	***
Nutritional molecules								
TPC	107.78 a ± 1.32	93.98 abc ± 4.79	95.90 ab ± 4.30	79.62 cd ± 6.93	72.05 d ± 10.68	66.44 d ± 1.01	81.51 bcd ± 0.46	***
Antioxidant activity								
ABTS	1.30 a ± 0.01	1.18 ab ± 0.03	1.20 a ± 0.04	1.05 b ± 0.07	0.91 c ± 0.09	0.90 c ± 0.02	1.06 b ± 0.03	***

Values represent mean ± standard deviation. Different letters in the same row indicate statistical differences (Tukey-b's test). ** $p < 0.01$ *** $p < 0.001$.

Table 5. Instrumental color parameters, color changes (ΔE : control vs. treated), TPC (mg GAE 100 g^{−1} wet sample), and ABTS ($\mu\text{M TE ml}^{-1}$ extract) of WWP with different treatments.

Control		TT (5 min)			HPTT (600 MPa/5 min)			p
		65 °C	75 °C	85 °C	65 °C	75 °C	85 °C	
Instrumental color								
CIE L*	38.88 abc ± 0.61	39.66 a ± 0.15	38.33 bcd ± 0.44	38.78 abc ± 0.18	39.19 ab ± 0.08	37.70 d ± 0.24	38.12 cd ± 0.18	***
CIE a*	8.78 a ± 0.19	8.78 a ± 0.08	8.62 a ± 0.06	8.39 a ± 0.34	6.49 b ± 0.37	7.20 b ± 0.23	7.34 b ± 0.51	***
CIE b*	12.40 a ± 0.33	12.92 a ± 0.03	11.84 ab ± 0.09	11.16 b ± 0.07	8.37 b ± 0.17	8.60 b ± 0.27	9.14 b ± 0.67	***
Color changes								
ΔE	-	0.94 b ± 0.11	0.82 b ± 0.37	1.32 b ± 0.18	4.66 a ± 0.11	4.29 a ± 0.3	3.66 a ± 0.78	***
Nutritional molecules								
TPC	205.59 a ± 1.95	200.77 ab ± 5.58	171.91 cd ± 11.84	186.26 bc ± 0.32	176.57 c ± 1.78	155.07 de ± 7.88	151.39 e ± 1.13	***
Antioxidant activity								
ABTS	2.39 a ± 0.07	2.30 abc ± 0.01	2.13 bc ± 0.19	2.36 ab ± 0.1	2.07 cd ± 0.03	1.83 de ± 0.04	1.78 e ± 0.05	***

Values represent mean ± standard deviation. Different letters in the same row indicate statistical differences (Tukey-b's test). *** $p < 0.001$.

Reference

1. Sánchez-Ordóñez, M.; Saraiva, J.A.; Pinto, C.A.; Delgado-Adámez, J.; Ramírez-Bernabé, M.R. Integral Valorisation of Agri-Food By-Products Through the Production of Food Ingredients Using High-Pressure Thermal Treatments. *Foods* **2025**, *14*, 2214. [[CrossRef](#)] [[PubMed](#)]

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