




Correction to: Effects of Bromelain Tenderisation on Myofibrillar Proteins, Texture and Flavour of Fish Balls Prepared from Golden Pomfret

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The original version of this article unfortunately has mistakes in Fig. 1.

The values of the hardness of YF and GP + 0.4% were input wrongly when we applied software to generate the Fig. 1(a). Meanwhile, the letter above GP + 0.8% BML for penetration distance is ‘a’ instead of ‘c’ in Fig. 1(c). The text in the paper is correct.

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Fig. 1 Hardness and chewiness (a). Springiness, cohesiveness and resilience (b). Breaking force and penetration distance (c) of fish balls from four different groups. Means of the same parameter with different letters are significantly different ($n = 3$, $P < 0.05$)

