

CORRECTION

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Correction to: Changes in free amino acid content and hardness of beef while dry-aging with *Mucor flavus*

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Correction

Following publication of the original article [1], the authors reported that the modifications they requested to the data in Tables 1, 2 and 3 were incorrectly implemented due to a misunderstanding in mark-ups. Also, the titles of the tables should be modified as follows:

- Table 1 Results of the average value \pm standard deviation of each amino acid group listed in Fig. 5 \rightarrow 4
- Table 2 Results of the average value \pm standard deviation of each amino acid group listed in Fig. 6 \rightarrow 5
- Table 3 Results of the average value \pm standard deviation of each amino acid listed in Fig. 7 \rightarrow 6

The original article has been corrected.

The correct versions of the tables have been included in this correction.

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Reference

1. Hanagasaki, Asato. Changes in free amino acid content and hardness of beef while dry-aging with *Mucor flavus*. *J Anim Sci Technol.* 2018;60:19. <https://doi.org/10.1186/s40781-018-0176-6>. 18:63

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Table 1 Results of the average value \pm standard deviation of each amino acid group listed in Fig. 4

Normal-aged					
Week	0	1	2	3	4
Function	189 \pm 15	197 \pm 20	197 \pm 13	200 \pm 11	194 \pm 14
Umami	186 \pm 32	148 \pm 14	142 \pm 13	128 \pm 19	116 \pm 20
Sweet	61 \pm 11	48 \pm 12	50 \pm 12	55 \pm 11	63 \pm 16
Savory	140 \pm 49	128 \pm 26	126 \pm 40	149 \pm 30	179 \pm 38
Mold-aged					
Week	0	1	2	3	4
Function	171 \pm 4	179 \pm 8	189 \pm 7	188 \pm 6	186 \pm 12
Umami	189 \pm 7	176 \pm 13	116 \pm 18	102 \pm 17	103 \pm 12
Sweet	46 \pm 2	43 \pm 3	23 \pm 3	18 \pm 4	32 \pm 11
Savory	87 \pm 9	82 \pm 8	62 \pm 14	59 \pm 19	124 \pm 47

Table 2 Results of the average value \pm standard deviation of each amino acid group listed in Fig. 5

Normal-aged					
Week	0	1	2	3	4
Function	148 \pm 4	166 \pm 20	185 \pm 30	172 \pm 16	167 \pm 38
Umami	63 \pm 6	66 \pm 4	59 \pm 14	43 \pm 18	34 \pm 10
Sweet	50 \pm 13	55 \pm 9	56 \pm 8	59 \pm 11	38 \pm 10
Savory	100 \pm 49	118 \pm 43	126 \pm 9	93 \pm 36	54 \pm 18
Mold-aged					
Week	0	1	2	3	4
Function	141 \pm 16	165 \pm 15	235 \pm 33	266 \pm 25	315 \pm 16
Umami	70 \pm 14	51 \pm 7	68 \pm 7	92 \pm 6	103 \pm 4
Sweet	42 \pm 3	32 \pm 1	149 \pm 31	252 \pm 30	268 \pm 15
Savory	50 \pm 19	55 \pm 4	337 \pm 98	505 \pm 103	472 \pm 68



Table 3 Results of the average value \pm standard deviation of each amino acid listed in Fig. 6

Normal-aged					
Week	0	1	2	3	4
GABA	0 \pm 0	0 \pm 0	0 \pm 0	0 \pm 0	0 \pm 0
Aspartic acid	0 \pm 0	0 \pm 0	0 \pm 0	0 \pm 1	0 \pm 1
Proline	0 \pm 0	0 \pm 0	0 \pm 0	0 \pm 0	0 \pm 0
Histidine	6 \pm 2	7 \pm 2	8 \pm 2	6 \pm 1	3 \pm 3
Mold-aged					
Week	0	1	2	3	4
GABA	0 \pm 0	0 \pm 0	26 \pm 11	42 \pm 8	36 \pm 14
Aspartic acid	0 \pm 0	0 \pm 0	6 \pm 3	16 \pm 6	21 \pm 4
Proline	0 \pm 0	0 \pm 0	48 \pm 15	90 \pm 11	111 \pm 10
Histidine	4 \pm 1	4 \pm 1	30 \pm 11	60 \pm 17	70 \pm 17