J. Dairy Sci. 103:1048–1048

<https://doi.org/10.3168/jds.2020-103-1-1048>

© American Dairy Science Association®, 2020.

Corrigendum to “Use of a miniature laboratory fresh cheese model for investigating antimicrobial activities” (J. Dairy Sci. 98:8515–8524)

M. L. Van Tassell, L. A. Ibarra-Sánchez, S. R. Takhar, S. L. Amaya-Llano, and M. J. Miller

On pages 8516–8517, the second sentence of the paragraph should read (corrected text in in bold) “The milk was combined with 67 μL of **0.15 g/mL** CaCl_2 and 15 μL of commercial rennet diluted to 1 mL in deionized water.”

The authors regret the error.

REFERENCES

Van Tassell, M. L., L. A. Ibarra-Sánchez, S. R. Takhar, S. L. Amaya-Llano, and M. J. Miller. 2015. Use of a miniature laboratory fresh cheese model for investigating antimicrobial activities. J. Dairy Sci. 98(12):8515–8524. <https://doi.org/10.3168/jds.2015-9967>.