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Corrigendum to “Electrostatic complexation of β -lactoglobulin aggregates with κ -carrageenan and the resulting emulsifying and foaming properties” (J. Dairy Sci. 103:8709–8720)

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One author was omitted from this article. In addition, the corresponding author should be Meng Zhao (2001zhaomeng@163.com). The corrected list of authors and affiliations is shown below.

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