




Correction

Correction: Ye et al. Evaluation of the Brewing Characteristics, Digestion Profiles, and Neuroprotective Effects of Two Typical Se-Enriched Green Teas. *Foods* 2022, 11, 2159

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The authors wish to make the following corrections to their published paper [1]. The authors sincerely apologize for any inconvenience caused and state that the scientific conclusions of the paper are unaffected. This correction was approved by the Academic Editor. The original publication has also been updated.

Text Correction

There was a typing error included on page 5. In Section 3.1, the first paragraph, line four, the numerical value “7.53” should be changed to “7.5”, the numerical value “5.95 ± 0.24 µg/g” should be revised to “4.33 ± 0.18 µg/g”, and the numerical value “0.79 ± 0.02 µg/g” should be revised to “0.58 ± 0.01 µg/g”.

Errors in Table

In the original publication, there was a typing error in Table 1 (page 6). The numerical value “0.79 ± 0.02” should be replaced with “0.58 ± 0.01”, and “5.95 ± 0.24” should be replaced by “4.33 ± 0.18”. The corrected Table 1 is presented below.

Table 1. Comparison of the main components of ESYL and ZYMJ (µg/g).

Chemical Constituents	ESYL (µg/g)	ZYMJ (µg/g)
Se	0.58 ± 0.01	4.33 ± 0.18
Tea polyphenols	16.74 ± 0.69	21.50 ± 0.47
Caffeine	4.43 ± 0.09	5.41 ± 0.31
Free amino acids	7.02 ± 0.03	6.76 ± 0.06
Soluble sugar	19.18 ± 1.07	11.65 ± 1.15
Water extracts	42.59 ± 0.16	46.23 ± 0.21

Values are means ± SD from three independent triplicate experiments.

Reference

- Ye, Y.; He, J.; He, Z.; Zhang, N.; Liu, X.; Zhou, J.; Cheng, S.; Cai, J. Evaluation of the brewing characteristics, digestion profiles, and neuroprotective effects of two typical Se-enriched green teas. *Foods* **2022**, *11*, 2159. [[CrossRef](#)]

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