







Correction

Correction: Bartkiene et al. Challenges Associated with Byproducts Valorization—Comparison Study of Safety Parameters of Ultrasonicated and Fermented Plant-Based Byproducts. *Foods* 2020, 9, 614

Elena Bartkiene ^{1,2,*} , Vadims Bartkevics ^{3,4} , Iveta Pugajeva ⁴ , Anastasija Borisova ⁴, Egle Zokaityte ¹ , Vita Lele ^{1,2}, Vytaute Sakiene ^{1,2}, Paulina Zavistanaviciute ^{1,2} , Dovile Klupsaite ¹, Daiva Zadeike ⁵, Fatih Özogul ⁶  and Grazina Juodeikiene ⁵

- ¹ Institute of Animal Rearing Technologies, Lithuanian University of Health Sciences, Tilzes g. 18, LT-47181 Kaunas, Lithuania; egle.zokaityte@lsmuni.lt (E.Z.); vita.lele@lsmuni.lt (V.L.); vytaute.sakiene@lsmuni.lt (V.S.); paulina.zavistanaviciute@lsmuni.lt (P.Z.); dovile.klupsaite@lsmuni.lt (D.K.)
 - ² Department of Food Safety and Quality, Lithuanian University of Health Sciences, Tilzes g. 18, LT-47181 Kaunas, Lithuania
 - ³ Centre of Food Chemistry, University of Latvia, Jelgavas iela 1, LV-1004 Riga, Latvia; vadims.bartkevics@bior.lv
 - ⁴ Institute of Food Safety, Animal Health and Environment BIOR, Lejupes iela 3, LV-1076 Riga, Latvia; iveta.pugajeva@bior.lv (I.P.); anastasija.borisova@bior.lv (A.B.)
 - ⁵ Department of Food Science and Technology, Kaunas University of Technology, Radvilenu Rd. 19, LT-50254 Kaunas, Lithuania; daiva.zadeike@ktu.lt (D.Z.); grazina.juodeikiene@ktu.lt (G.J.)
 - ⁶ Department of Seafood Processing Technology, The University of Cukurova, Balcali, Saricam, 01330 Adana, Turkey; fozogul@cu.edu.tr
- * Correspondence: elena.bartkiene@lsmuni.lt; Tel.: +370-37-574565



Citation: Bartkiene, E.; Bartkevics, V.; Pugajeva, I.; Borisova, A.; Zokaityte, E.; Lele, V.; Sakiene, V.; Zavistanaviciute, P.; Klupsaite, D.; Zadeike, D.; et al. Correction: Bartkiene et al. Challenges Associated with Byproducts Valorization—Comparison Study of Safety Parameters of Ultrasonicated and Fermented Plant-Based Byproducts. *Foods* 2020, 9, 614. *Foods* 2024, 13, 2737. <https://doi.org/10.3390/foods13172737>

Received: 1 August 2024
Accepted: 2 August 2024
Published: 29 August 2024



Copyright: © 2024 by the authors. Licensee MDPI, Basel, Switzerland. This article is an open access article distributed under the terms and conditions of the Creative Commons Attribution (CC BY) license (<https://creativecommons.org/licenses/by/4.0/>).

In the original publication [1], there was a mistake in Figures 2 and 3a. In Figure 2, not all names of the samples are visible. In Figure 3a, mg/kg should be used instead of mg/g. The corrected Figures 2 and 3a appear below. The authors state that the scientific conclusions are unaffected. This correction was approved by the Academic Editor. The original publication has also been updated.

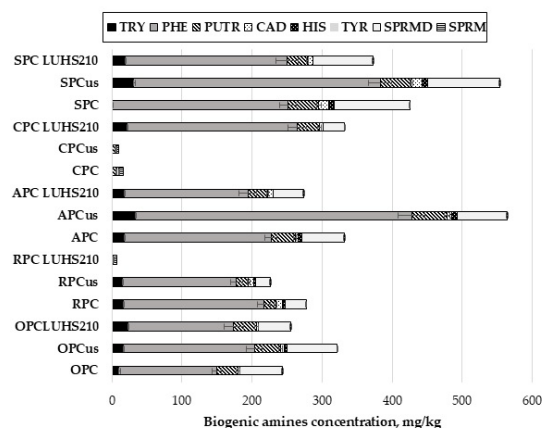
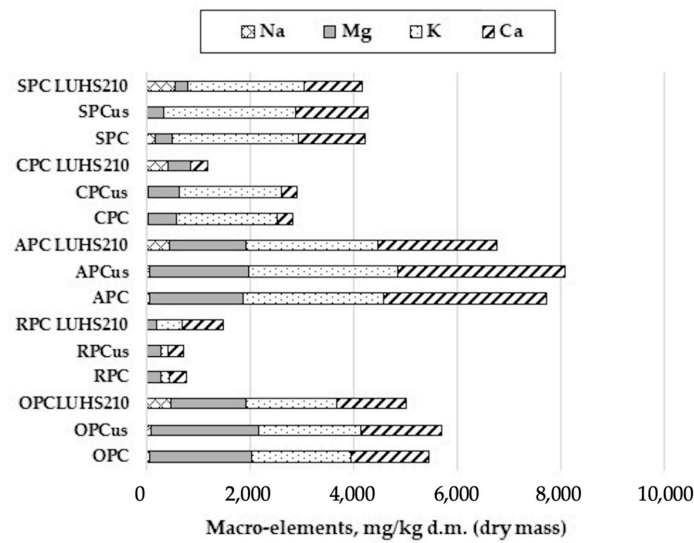
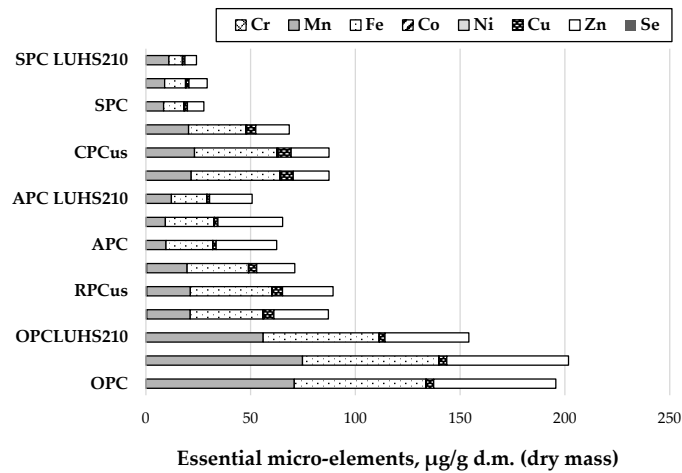


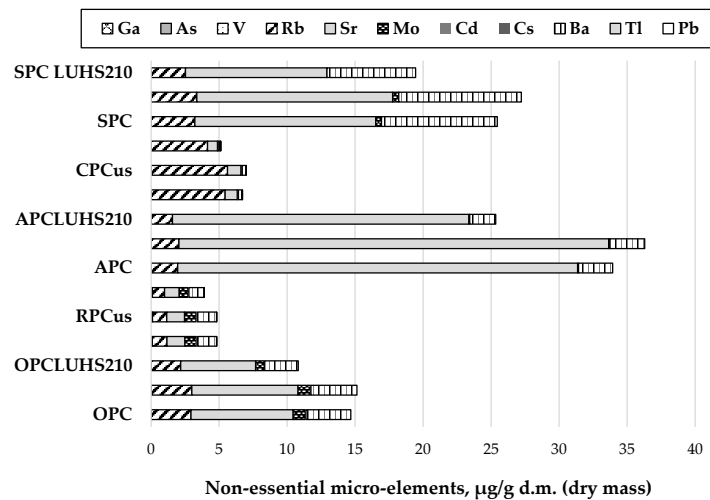
Figure 2. Biogenic amines concentration (mg/kg) in ultrasound treated and fermented with LUHS210 strain byproducts. Data are represented as means ($n = 3$) \pm SD. RPC—rice press cake; SPC—soy press cake; APC—almond press cake; CPC—coconut press cake; OPC—oat press cake; US—treated with 37 kHz ultrasound; LUHS210—fermented with LUHS210 strain for 24 h; TRY—tryptamine; PHE—phenylethylamine; PUTR—putrescine; CAD—cadaverine; HIS—histamine; TYR—tyramine; SPRMD—spermidine; SPRM—spermine.



(a)



(b)



(c)

Figure 3. (a) Macro-elements, (b) essential micro-elements, and (c) non-essential micro-elements concentration in ultrasound treated and fermented with LUHS210 strain byproducts. Data are represented as means ($n = 3$) \pm SD. RPC—rice press cake; SPC—soy press cake; APC—almond press cake; CPC—coconut press cake; OPC—oat press cake; US—treated with 37 kHz ultrasound; LUHS210—fermented with LUHS210 strain for 24 h.

Reference

1. Bartkiene, E.; Bartkevics, V.; Pugajeva, I.; Borisova, A.; Zokaityte, E.; Lele, V.; Sakiene, V.; Zavistanaviciute, P.; Klupsaite, D.; Zadeike, D.; et al. Challenges Associated with Byproducts Valorization—Comparison Study of Safety Parameters of Ultrasonicated and Fermented Plant-Based Byproducts. *Foods* **2020**, *9*, 614. [[CrossRef](#)]

Disclaimer/Publisher’s Note: The statements, opinions and data contained in all publications are solely those of the individual author(s) and contributor(s) and not of MDPI and/or the editor(s). MDPI and/or the editor(s) disclaim responsibility for any injury to people or property resulting from any ideas, methods, instructions or products referred to in the content.