

Correction

# Correction: Shelat, K.J.; et al. Overall Nutritional and Sensory Profile of Different Species of Australian Wattle Seeds (*Acacia* spp.): Potential Food Sources in the Arid and Semi-Arid Regions. *Foods* 2019, 8, 482

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The authors wish to make the following correction to the paper [1]:

1. The title of Table 3 “Amino acid (g/100 g dry weight) profile of four different species of wattle seeds” should be changed to “Amino acid (mol% dry weight) profile of four different species of wattle seeds”.
2. The title of first column in Table 5 “Sugar composition (%)” should be changed to “Sugar composition (mg/g biomass)”.

The authors would like to apologize for any inconvenience caused to the readers by these changes. The errors do not significantly change the conclusions to the paper. The published version will be updated on the article webpage, with a reference to this correction notice.

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## Reference

1. Shelat, K.J.; Adiamo, O.Q.; Mantilla, S.M.O.; Smyth, H.E.; Tinggi, U.; Hickey, S.; Rühmann, B.; Sieber, V.; Sultanbawa, Y. Overall Nutritional and Sensory Profile of Different Species of Australian Wattle Seeds (*Acacia* spp.): Potential Food Sources in the Arid and Semi-Arid Regions. *Foods* 2019, 8, 10. [[CrossRef](#)] [[PubMed](#)]