

Correction

# Correction: Mu et al. Effect of Inoculation with *Lacticaseibacillus casei* and *Staphylococcus carnosus* on the Quality of Squid (*Dosidicus gigas*) Surimi Sausage. *Fermentation* 2023, 9, 794

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In the original publication [1], the authors missed out some information that might cause misunderstandings. The authors wish to make following corrections to this paper:

- (1) In Section 2.2, in the last sentence of the first paragraph, “After adjusting the cells to  $10^9$  CFU/mL”, we wish to add “( $7.3 \times 10^9$  and  $3.7 \times 10^9$  for *L. casei* and *S. carnosus*, respectively)” after “CFU/mL”.
- (2) In Section 2.2, in the first sentence of the second paragraph, “. . . and cut into  $3 \times 3 \times 1. . .$ ”, we wish to add “cm” after “ $\times 1$ ”.
- (3) In Section 2.2, in the fifth sentence of the second paragraph, “Starter cultures were inoculated to a final concentration of  $10^7$  CFU/g. . . .”, we wish to add “( $7.3 \times 10^7$  and  $7.4 \times 10^7$  for *L. casei* and *S. carnosus*, respectively)” after “CFU/g”.

The authors state that the scientific conclusions are unaffected. This correction was approved by the Academic Editor. The original publication has also been updated.

## Reference

1. Mu, H.; Weng, P.; Wu, Z. Effect of Inoculation with *Lacticaseibacillus casei* and *Staphylococcus carnosus* on the Quality of Squid (*Dosidicus gigas*) Surimi Sausage. *Fermentation* 2023, 9, 794. [CrossRef]



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