



Corrigendum

Corrigendum to “Methoxy poly(ethylene glycol)-grafted-chitosan based microcapsules: Synthesis, characterization and properties as a potential hydrophilic wall material for stabilization and controlled release of algal oil” [J. Food Eng. 101/1 (2010) 113–119]

Hailong Peng^{a,b}, Hua Xiong^{a,*}, Jinhua Li^c, Lingxin Chen^c, Qiang Zhao^a

^a State Key Laboratory of Food Science and Technology, Nanchang University, Nanchang 330047, Jiangxi, China

^b Department of Chemical and Pharmaceutical Engineering, Nanchang University, Nanchang 330031, Jiangxi, China

^c Key Laboratory of Coastal Environmental Processes, Yantai Institute of Coastal Zone Research, Chinese Academy of Sciences, Yantai 264003, Shandong, China

The authors regret that the following errors have occurred in the article

5. Fig. 8 should have been as given here

1. In abstract, the line “Release rate of AO was initially rapid and then followed by controlled release with the erosion mechanism playing a dominant role” should read as “Release rate of AO was initially rapid and then followed by controlled release with the Fickian diffusion mechanism playing a dominant role.”
2. In page 117, right column, 4th line from bottom should read as “If the ratio of the diffusion to erosion (absolute values of K_1/K_2) is greater than 1, the active agents release will occur mainly by diffusion”.
3. In page 118, left column, 2nd line should read as “The values of K_1 were 22.16, 19.10 and 16.24 for AO microcapsules in SGF, PBS and SIF media, respectively; while accordingly, the values of K_2 were -1.54 , -1.03 , and -0.58 , respectively. All the ratios of K_1/K_2 were greater than 1, implying that AO release from microcapsules occurred dominantly based on the Fickian diffusion mechanism.”
4. In page 119, the 2nd line should read as “The in vitro release of AO from the microcapsules showed an initial burst release followed by a slowly sustained release Fickian diffusion mechanism”.

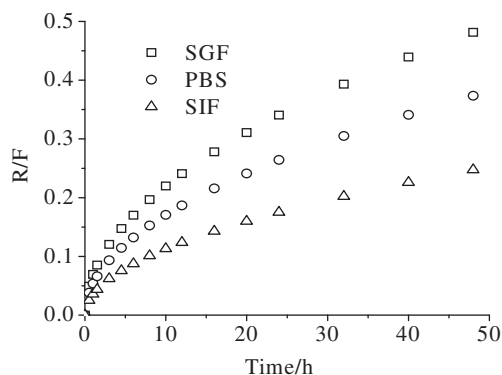


Fig. 8.

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* Corresponding author. Tel./fax: +86 791 6634810.

E-mail address: huaxiong100@yahoo.com.cn (H. Xiong).