

CORRECTION

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# Correction to: Assessment of artificial and natural sweeteners present in packaged non-alcoholic beverages (NABs) sold on the Singapore market

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**Correction to: BMC Public Health 21, 1866 (2021)**  
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In the original publication [1] there was an incorrect funding acknowledgement. In this correction article the correct and incorrect funding acknowledgement are published. The original article has been updated.

#### Incorrect funding

- This study was funded under the Singapore-Australia Bilateral Program on Innovations in Food for Precision Health 2019.

#### Correct funding

- This study was funded under the Singapore-Australia Bilateral Program on Innovations in Food for Precision Health 2019. BPC Smith was supported by a National Research Foundation Singapore Whitespace grant (grant no. W20W3D0002) and Health and Biomedical Sciences Industry Alignment Fund Pre-positioning grant (H1801a0–014) administered by the Agency for Science, Technology & Research.

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#### Reference

1. Tan R, Chew S, Cleanthous X, et al. Assessment of artificial and natural sweeteners present in packaged non-alcoholic beverages (NABs) sold on the Singapore market. *BMC Public Health*. 2021;21:1866. <https://doi.org/10.1186/s12889-021-11924-0>.

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