




Correction

Correction: Grabež et al. Seaweed Inclusion in Finishing Lamb Diet Promotes Changes in Micronutrient Content and Flavour-Related Compounds of Raw Meat and Dry-Cured Leg (Fenalår). *Foods* 2022, 11, 1043

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Citation: Grabež, V.; Coll-Brasas, E.; Fulladosa, E.; Hallenstvedt, E.; Håseth, T.T.; Øverland, M.; Berg, P.; Kidane, A.; Egelanddal, B. Correction: Grabež et al. Seaweed Inclusion in Finishing Lamb Diet Promotes Changes in Micronutrient Content and Flavour-Related Compounds of Raw Meat and Dry-Cured Leg (Fenalår). *Foods* 2022, 11, 1043. *Foods* 2022, 11, 2624. <https://doi.org/10.3390/foods11172624>

Received: 18 August 2022

Accepted: 22 August 2022

Published: 30 August 2022

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Addition of an Author

“Alemayehu Kidane” was not included as an author in the original publication [1]. The corrected Author Contributions Statement appears here. The authors apologize for any inconvenience caused and state that the scientific conclusions are unaffected. This correction was approved by the Academic Editor. The original publication has also been updated.

Author Contributions: Conceptualization, V.G., E.C.-B., A.K., B.E.; Data curation, V.G., E.C.-B., E.H.; Formal analysis, V.G., E.C.-B., E.H., A.K., B.E.; Funding acquisition, E.F., M.Ø., P.B.; Methodology, V.G., B.E.; Project administration, E.F., M.Ø., P.B.; Resources, M.Ø., P.B., B.E.; Supervision, E.F., P.B., B.E.; Visualization, V.G., T.T.H., B.E.; Writing—original draft, V.G., E.C.-B.; Writing—review & editing, E.C.-B., E.F., E.H., T.T.H., M.Ø., P.B., B.E. All authors have read and agreed to the published version of the manuscript.

Reference

1. Grabež, V.; Coll-Brasas, E.; Fulladosa, E.; Hallenstvedt, E.; Håseth, T.T.; Øverland, M.; Berg, P.; Kidane, A.; Egelanddal, B. Seaweed Inclusion in Finishing Lamb Diet Promotes Changes in Micronutrient Content and Flavour-Related Compounds of Raw Meat and Dry-Cured Leg (Fenalår). *Foods* 2022, 11, 1043. [[CrossRef](#)]