



Corrigendum: The PERSonalized Glucose Optimization Through Nutritional Intervention (PERSON) Study: Rationale, Design and Preliminary Screening Results

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A Corrigendum on

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by Gijbels, A., Trouwborst, I., Jardon, K. M., Hul, G. B., Siebelink, E., Bowser, S. M., Yildiz, D., Wanders, L., Erdos, B., Thijssen, D. H. J., Feskens, E. J. M., Goossens, G. H., Afman, L. A., and Blaak, E. E. (2021). Front. Nutr. 8:694568. doi: 10.3389/fnut.2021.694568

In the original article, there was a mistake in **Supplementary Tables 3** and **4**. Some numbers in these tables were incorrect. The corrected tables **Supplementary Tables 3** and **4** appear below.

The authors apologize for this error and state that this does not change the scientific conclusions of the article in any way. The original article has been updated.

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Meal moment (time frame)	Product	Nutrients per 100 g					Amounts (g) provided per energy group			
		Energy (kJ)	Fat (g)	Saturated fat (g)	Protein (g)	Carbohydrates (g)	Sugars (g)	6-8 MJ	9-11 MJ	12-13 MJ
Breakfast	Drink yogurt	247	0.8	0.5	3.4	8.1	7.3	400	400	400
(7am-9am)	Gingerbread	1304	1.1	0.4	2.9	69.6	37.1	28	28	28
Snack	Raisin cake	1785	21.3	6.8	6.3	51.7	35.0	60	60	60
(10am-11am)	Banana	401	0.3	0.1	1.1	20.6	15.5	130	130	130
	Apple juice	194	0.0	0.0	0.1	11.2	10.5	200	200	200
Lunch	Wheat bread	1000	1.8	0.4	9.8	42.9	2.0	56	84	112
(12am-1pm)	Cream cheese	1540	33.3	10.7	14.0	2.7	2.0	15	30	30
	Hazelnut spread	2347	35.3	9.3	6.0	54.0	50.0	15	15	30
	Semi-skimmed milk	192	1.5	1.0	3.4	4.7	4.7	200	200	200
	Yogurt with	368	2.0	1.3	4.0	13.0	11.0	190	190	190
	strawberry sauce									
Snack (3pm-4pm)	Apple	254	0.2	0.0	0.3	13.0	10.4	135	135	135
	Potato chips	2261	33.2	5.7	6.4	52.5	1.4	28	28	28
	Lemonade	170	0.1	0.0	0.1	9.7	9.6	200	200	200
Dinner (6pm-7pm)	Macaroni meal	447	3.6	1.2	5.6	12.1	2.0	350	450	550

Supplementary Table 3 | Overview of standardized products provided during at-home days and amounts provided per energy group.

Nutrient composition was calculated using the 2016 Dutch Food Composition Table⁹⁰ kJ, kilojoule; MJ, megajoule.

Supplementary Table 4 | Macronutrient composition of standardized meal moments during home-days per energy group.

Energy group	Meal moment (time frame)	Energy (kJ)	Fat (g)	Saturated fat (g)	Protein (g)	Carbohydrates (g)	Sugars (g)
6-8 MJ	Breakfast (7am-9am)	1353	3.5	2.1	14.4	51.9	39.6
	Snack (10am-11am)	1980	13.2	4.2	5.4	80.2	62.2
	Lunch (12am-1pm)	2226	18.1	7.7	22.8	66.6	39.2
	Snack (3pm-4pm)	1316	9.8	1.6	2.4	51.6	33.7
	Dinner (6pm-7pm)	1565	12.7	4.2	19.7	42.2	6.9
	Total	8440	57.3	19.8	64.7	292.5	181.6
9-11 MJ	Breakfast (7am-9am)	1353	3.5	2.1	14.4	51.9	39.6
	Snack (10am-11am)	1980	13.2	4.2	5.4	80.2	62.2
	Lunch (12am-1pm)	2738	23.6	9.4	27.6	79.1	40.1
	Snack (3pm-4pm)	1316	9.8	1.6	2.4	51.6	33.7
	Dinner (6pm-7pm)	2012	16.3	5.4	25.3	54.3	8.9
	Total	9399	66.4	22.7	75.1	317.1	184.5
12-13 MJ	Breakfast (7am-9am)	1353	3.5	2.1	14.4	51.9	39.6
	Snack (10am-11am)	1980	13.2	4.2	5.4	80.2	62.2
	Lunch (12am-1pm)	3369	29.4	10.9	31.2	99.2	48.2
	Snack (3pm-4pm)	1316	9.8	1.6	2.4	51.6	33.7
	Dinner (6pm-7pm)	2459	19.9	6.6	30.9	66.3	10.9
	Total	10477	75.8	25.4	84.3	349.2	194.6

Nutrient composition was calculated using the 2016 Dutch Food Composition Table⁹⁰ kJ, kilojoule; MJ, megajoule.

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