



Corrigendum: Flavor Formation in Chinese Rice Wine (Huangjiu): Impacts of the Flavor-Active Microorganisms, Raw Materials, and Fermentation Technology

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A Corrigendum on

Flavor Formation in Chinese Rice Wine (Huangjiu): Impacts of the Flavor-Active Microorganisms, Raw Materials, and Fermentation Technology

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In the original article, there was a mistake in **Figure 2** as published. "2-Methy-butanol" has been corrected as "2-Methylbutanol," and "Isoamylol" has been corrected as "Isoamyl alcohol." The corrected **Figure 2** appears 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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