

CORRECTION

Correction: Freshwater reservoir offsets and food crusts: Isotope, AMS, and lipid analyses of experimental cooking residues

John P. Hart, Karine Taché, William A. Lovis

The images for Figs 5 and 6 are incorrectly switched. The image that appears as Fig 5 should be Fig 6, and the image that appears as Fig 6 should be Fig 5. The figure captions appear in the correct order.



G OPEN ACCESS

Citation: Hart JP, Taché K, Lovis WA (2018) Correction: Freshwater reservoir offsets and food crusts: Isotope, AMS, and lipid analyses of experimental cooking residues. PLoS ONE 13(5): e0197722. https://doi.org/10.1371/journal. pone.0197722

Published: May 22, 2018

Copyright: © 2018 Hart et al. This is an open access article distributed under the terms of the Creative Commons Attribution License, which permits unrestricted use, distribution, and reproduction in any medium, provided the original author and source are credited.

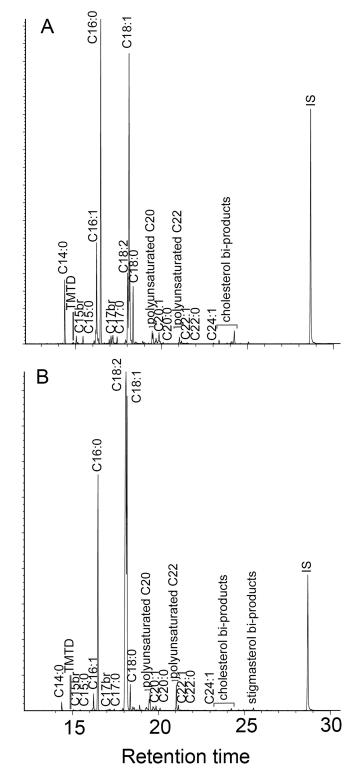


Fig 5. Gas chromatograms of lipid extracts from unheated maize-fish powder mixes consisting of 90% Lake Trout and 10% maize (A) and 10% Lake Trout and 90% maize (B). Cn:x are fatty acids with carbon length n and number of unsaturations x; br are branched-chain acids; IS is internal standard (n-hexatriacontane).

https://doi.org/10.1371/journal.pone.0197722.g001

Relative intensity

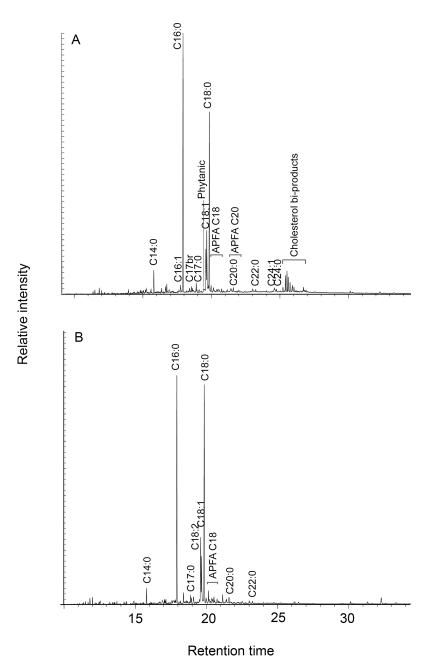


Fig 6. Gas chromatograms of lipid extracts from heated maize-fish powder mixes consisting of 90% Chain Pickerel and 10% maize (A) and 10% Chain Pickerel and 90% maize (B). Cn:x are fatty acids with carbon length n and number of unsaturations x; br are branched-chain acids; APFA Cx are ω -(o-alkylphenyl) alkanoic acids with carbon length x.

https://doi.org/10.1371/journal.pone.0197722.g002

Reference

 Hart JP, Taché K, Lovis WA (2018) Freshwater reservoir offsets and food crusts: Isotope, AMS, and lipid analyses of experimental cooking residues. PLoS ONE 13(4): e0196407. https://doi.org/10.1371/journal.pone.0196407 PMID: 29694436