



ERRATUM

Erratum to: Influence of Probiotics-Friendly Pig Production on Meat Quality and Physicochemical Characteristics

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Erratum

In the published article “Influence of Probiotics-Friendly Pig Production on Meat Quality and Physicochemical Characteristics. Korean J Food Sci Anim Resour 38:403-416. <https://doi.org/10.5851/kosfa.2018.38.2.403>,” some sentences have to be modified. As shown in the table below, the editorial office would like to amend the text in four places and two references. The editorial office will report that this amendment is made at the request of the author.

Page & Line	Before	After
p. 404, line 7	Among various probiotic bacteria, <i>Lactobacillus</i> is the most commonly used probiotic agent (McCony and Gilliland, 2007).	<i>Lactobacillus</i> is the most useful probiotic agent among a range of probiotic bacteria (McCony and Gilliland, 2007).
p. 404, line 24	Most suggested positive effects of dietary probiotics on the carcass (Alexopoulos et al., 2004; Sudikas et al., 2010) and pork quality (Liu et al., 2013; Suo et al., 2012), and that the probiotic administration could be useful to modify and improve the fatty acid profile and lower cholesterol levels in pig meat (Barowicz et al., 2003; Ross et al., 2012).	A large number of previous studies indicated that dietary probiotics had positive effects on the carcass and pig meat quality (Alexopoulos et al., 2004; Jukna et al. 2005; Liu et al., 2013; Meng et al. 2010; Sudikas et al., 2010; Suo et al., 2012), and also had positive influence on the fatty acid profile in pork (Rekiel et al., 2005; Ross et al., 2012).
p. 408, line 33	Also Liu et al. (2013) showed that the supplementation with probiotics (yeasts, lactic acid-producing bacteria and <i>Bacillus subtilis</i>) reduced the drip loss and cooking loss of pork, but had no effect on pH and shear force.	Liu et al. (2013) reported that probiotics supplementation lowered the drip loss and cooking loss, but there is no effect on pH and shear force of pork compared to the control group.
p. 410, line 2	Li and Chen (2009) showed that probiotics significantly reduced MDA content of muscles, inhibited muscle lipid peroxidation, reduced the rate of water loss and stabilized color, and improved the meat quality.	Supplementation of probiotics significantly decreased the MDA level, inhibited the lipid peroxidation, stabilized the meat color, lowered the water loss rate, and improved the quality of meat (Li and Chen, 2009).
References Section	Barowicz T, Migdał W, Pieszka M, Živković B. 2003. The effect of linseed PUFA n-3 and probiotics on fatty acid composition and cholesterol level in <i>longissimus dorsi</i> muscle of fatteners. <i>Biotechnol Anim Husb</i> 19:31-36.	Removed
References Section	None	Rekiel A, Wiecek J, Dziuba M. 2005. Effect of feed additives on the results of fattening and selected slaughter and quality traits of pork meat of pigs with different genotypes. <i>Czech J Anim Sci</i> 50:561-573.

References

Chang SY, Belal SA, Kang DR, Il CY, Kim YH, Choe HS, Heo JY, Shim KS. 2018. Influence of probiotics-friendly pig production on meat quality and physicochemical characteristics. *Korean J Food Sci Anim Resour* 38:403-416.