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# Corrigendum: Hsian-Tsao (*Mesona chinensis* Benth.) extract improves the thermal tolerance of *Drosophila melanogaster*

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## KEYWORDS

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A corrigendum on  
**Hsian-Tsao (*Mesona chinensis* Benth.) extract improves the thermal  
tolerance of *Drosophila melanogaster***

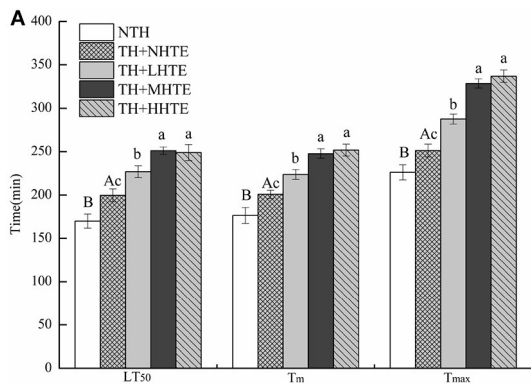
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In the published article, there was an error in **Figures 5A, 6** as published. **Figure 5A** was not the latest version we uploaded, and **Figure 6** was wrongly used. The corrected **Figures 5A, 6** and their captions appear below.

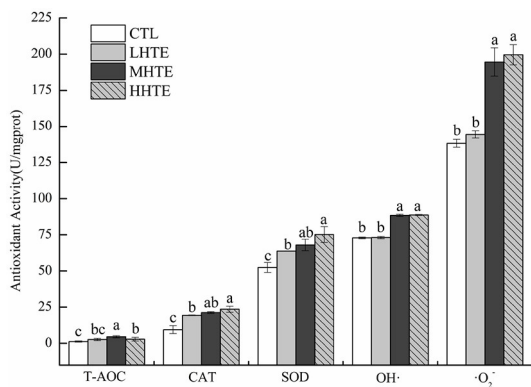
The authors apologize for this error and state that this does not change the scientific conclusions of the article in any way. The original article has been updated.

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**FIGURE 5**  
 The lethal time of 50% ( $LT_{50}$ ), mean survival time ( $T_m$ ), and maximum survival time ( $T_{max}$ ) (A) and survival curves (B) of female flies fed a diet containing hsian-tsau extract (HTE) of low, medium, or high concentrations (TH + LHTE, TH + MHTE, or TH + HHTE) with thermal hardening (TH) and a non-HTE control diet with or without TH (TH + NHTE, NTH) (150 female flies per group, 50 per replicate). Data show mean  $\pm$  SD. Different uppercase letters indicate significant differences between NTH and TH + NHTE, while different lowercase letters indicate significant differences between groups with thermal hardening (LSD test after one-way ANOVA,  $P < 0.05$ ).



**FIGURE 6**  
 Total antioxidant capacity (T-AOC), catalase (CAT) activity, superoxide dismutase (SOD) activity, and the inhibition for hydroxyl radical (OH·) and superoxide anion ( $\cdot O_2^-$ ) of female flies under thermal stress fed a diet containing hsian-tsau extract (HTE) of low, medium, or high concentrations (LHTE, MHTE, or HHTE) or a non-HTE control diet (CTL) (90 female flies per group, 30 per replicate). Data show mean  $\pm$  SD. Different lowercase letters indicate significant differences between groups (LSD test after one-way ANOVA,  $P < 0.05$ ).