

Corrigendum: Priority Micronutrient Density in Foods

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A Corrigendum on

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In the original article, there was an error in **Table 1** as published. The values for Zinc in the row "Adults 25+" are incorrect. Column R was written as "9.4" when it should be "8.5". Column SR was "11.7" when it should be "10.5". Column SU was "14.0" when it should be "12.5" and Column U was "16.3" when it should be "14.5." The corrected **Table 1** 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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TABLE 1 | Recommended nutrient intakes for select groups.

Group	AER (kcal)	Vit A (mcg RAE)	Folate (mcg DFE)	Vit B ₁₂ (mcg)	Calcium (mg)	Iron (mg) ¹			Zinc (mg) ²			
						20%	15%	10%	R	SR	SU	U
Children 2–4	1246	230	128	1.0	590	7.4	9.8	14.8	3.2	3.9	4.7	5.5
Adolescents 10-19	2296	632	292	2.2	1085	9.9	13.2	19.8	8.3	9.9	11.4	13.0
Women 15-49	2305	637	325	2.4	977	15.9	21.2	31.8	8.0	9.6	11.1	12.6
Pregnant women 15-49	2583	700	600	2.6	977	24.3	32.4	48.6	9.1	10.9	12.6	14.3
Adults 25+3	2227	694	328	2.4	950	7.0	10.0	14.0	8.5	10.5	12.5	14.5

Average energy requirements for a moderately active individual and recommended intakes for vitamin A, folate, calcium and zinc from the European Food Safety Authority (18). Recommended intakes for iron and vitamin B₁₂ from the Institute of Medicine (19). ¹Percentages represent different levels of bioavailability that correspond with the possible classifications of each food in the analysis. ²Assuming 300 mg phytate/day and 44% absorption for refined (R) diets, 600 mg phytate/day and 35% absorption for semi-refined (SR) diets, 900 mg phytate/day and 30% absorption for semi-unrefined (SU) diets, and 1200 mg phytate/day and 26% absorption for unrefined (U) diets. ³Includes both men and women. AER, Average Energy Requirement; DFE, dietary folate equivalent; R, refined; RAE, retinol activity equivalent; SR, semi-refined; SU, semi-unrefined; Vit, vitamin.