



Corrigendum to “Chemical and organoleptic properties of bread enriched with *Rosmarinus officinalis* L.: The potential of natural extracts obtained through green extraction methodologies as food ingredients” [Food Chemistry 384 (2022) 132514]

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The authors regret the inconvenience caused but found an error in the text of section 2.5.3 - “Sensory evaluation of the aroma of bread” of the article.

It should read “Four concentrations of *R. officinalis* extract were

used: 0.0, 0.5, 1.0 and 2.0 $\mu\text{L}/100$ g of bread.” instead of “Four concentrations of *R. officinalis* extract were used: 0.0, 0.5, 1.0 and 2.0 g/100 g of bread.”

The authors would like to apologise for any inconvenience caused.

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