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**ERRATUM**

# Erratum to: Nanoemulsions for Food Applications: Development and Characterization

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**Erratum to: Food and Bioprocess Technology (2012)**  
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## Where it reads:

### 2. Production of nanoemulsions

#### 2.1. High-energy approaches

- Ultrasound – when two immiscible liquids are submitted to high frequency sound waves in the presence of a surfactant, emulsion droplets are formed by cavitation.

## It should be read:

### 2. Production of nanoemulsions

#### 2.2. High-energy approaches

- Ultrasound – when two immiscible liquids are submitted to high intensity sound waves in the presence of a surfactant, emulsion droplets are formed by cavitation.

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The online version of the original article can be found at <http://dx.doi.org/10.1007/s11947-011-0683-7>.

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