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RECEIVED 06 October 2023
ACCEPTED 19 October 2023
PUBLISHED 02 November 2023

CITATION

Rodríguez J, Vázquez L, Flórez AB and Mayo B (2023) Corrigendum: Phenotype testing, genome analysis, and metabolic interactions of three lactic acid bacteria strains existing as a consortium in a naturally fermented milk. *Front. Microbiol.* 14:1308448. doi: 10.3389/fmicb.2023.1308448

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Corrigendum: Phenotype testing, genome analysis, and metabolic interactions of three lactic acid bacteria strains existing as a consortium in a naturally fermented milk

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KEYWORDS

lactic acid bacteria, *Lactococcus lactis*, *Lactococcus cremoris*, *Lactiplantibacillus plantarum*, starters, naturally fermented milk, consortium, genomics

A corrigendum on

Phenotype testing, genome analysis, and metabolic interactions of three lactic acid bacteria strains existing as a consortium in a naturally fermented milk

by Rodríguez, J., Vázquez, L., Flórez, A. B., and Mayo, B. (2022). *Front. Microbiol.* 13:1000683. doi: 10.3389/fmicb.2022.1000683

In the published article, there was an error in [Table 4](#) as published. The dilution factor utilized in the UHPLC analysis of sugars and organic acids (parts of sample per parts of diluent 1:6) was not applied. The correction of this omission impacts the absolute values of all compounds analyzed (which should be multiplied by 6), while maintaining their relative concentration. In addition, figures (averages and standard deviations) have all been rounded up to the first decimal. The corrected [Table 4](#) and its caption and footnotes appear below. As a consequence of the update, the sentence on page 5 “Moreover, *L. cremoris* LA10, and all mixtures including this strain released some galactose to the milk (mean 8.6 ± 2.7 mg 100 ml⁻¹)” should read “Moreover, *L. cremoris* LA10, and all mixtures including this strain released some galactose to the milk (mean 51.3 ± 16.1 mg 100 ml⁻¹)”.

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 4 Production and consumption of organic acids and sugars during growth in milk at 32°C for 48 h alone or in several combinations of *L. lactis* subsp. *lactis* LA1, *L. cremoris* subsp. *cremoris* LA10, and *L. plantarum* LA30.

Strain-strain mixtures	Organic acid/sugar ^a											
	Orotic	Citric	Pyruvic	Succinic	Lactic	Formic	Acetic	Uric	Hippuric	Lactose ^b	Glucose	Galactose
Uninoculated milk	7.8 ± 2.4	153.6 ± 4.8	0.1 ± 0.1	–	1.2 ± 0.6	–	–	2.4 ± 0.1	2.2 ± 0.1	4874.4 ± 168	10.2 ± 0.2	14.4 ± 0.6
LA1	5.4 ± 1.8	11.4 ± 03.6	4.8 ± 1.8	–	154.8 ± 46.2	–	40.2 ± 11.4	1.8 ± 0.1	1.2 ± 0.6	4695.6 ± 204	0.6 ± 0.2	12.0 ± 4.2
LA10	5.4 ± 0.1	130.2 ± 35.4	0.6 ± 0.1	3.6 ± 0.1	628.8 ± 1.0	0.6 ± 0.1	4.8 ± 0.6	1.8 ± 0.1	–	4173.6 ± 108	0.6 ± 0.1	54.0 ± 0.6
LA30	6.3 ± 1.8	123.6 ± 37.2	0.3 ± 0.1	–	33.6 ± 11.4	–	1.8 ± 0.6	1.8 ± 0.1	1.2 ± 0.5	4663.8 ± 90	0.6 ± 0.1	13.5 ± 4.2
LA1–LA10	6.7 ± 0.1	–	3.0 ± 0.1	1.8 ± 0.1	806.4 ± 12	0.9 ± 0.1	63.6 ± 0.6	2.7 ± 0.1	–	4350.0 ± 108	0.6 ± 0.1	39.0 ± 0.6
LA1-LA30	7.8 ± 0.12	20.4 ± 2.4	7.8 ± 0.4	–	232.2 ± 3.0	–	58.8 ± 3.0	2.4 ± 0.1	2.1 ± 0.2	4792.2 ± 120	0.6 ± 0.1	18.6 ± 0.6
LA10-LA30	6.6 ± 0.1	157.8 ± 1.2	2.4 ± 0.6	4.8 ± 0.6	775.2 ± 1.0	–	7.8 ± 0.6	2.4 ± 0.1	–	4261.2 ± 540	0.6 ± 0.1	73.0 ± 0.6
LA1-LA10-LA30	6.9 ± 0.4	–	4.2 ± 0.2	3.0 ± 0.1	823.8 ± 3.0	0.6 ± 0.1	63.0 ± 3.0	2.7 ± 0.1	–	4276.8 ± 246	0.6 ± 0.1	39.6 ± 1.8

–, not detected.

^aAverage results of three independent assays are reported in mg 100 ml⁻¹.

^bExperimental results are being reported (the system is overloaded with the actual content).