



## Erratum regarding Missing Ethical statements in previously published articles

### Missing Ethical statements:

1. **“Effects of different cooking methods on the edible quality of crayfish (*Procambarus clarkii*) meat”** [Food Chemistry Advances 2 (2023)/100168]

<https://doi.org/10.1016/j.focha.2022.100168>

#### Ethical Statement:

The sensory quality of crayfish cooked by different methods were evaluated by 10 panelists (five men and five women with age of 20-25) recruited from School of Food and Biological Engineering, Hefei University of Technology, Hefei, China. The panelists were trained about the sensory quality of cooking crayfish according to the criteria in supplemental Table 1. The sensory evaluation was carried out at room temperature under daylight with individual booths in a sensory evaluation laboratory (School of Food and Biological Engineering, Hefei University of Technology, Hefei, China).

A human ethical approval was approved by the Ethical Committee of Hefei University of Technology (China) before conducting the sensory evaluation.

2. **“Evolution of sensory analysis attributes and volatile aging markers in bottle fermented craft beers during storage at different temperatures.”** [Food Chemistry Advances 1 (2022)/100151]

<https://doi.org/10.1016/j.focha.2022.100151>

#### Ethical Statement:

The study was conducted in agreement with the Italian ethical requirements on research activities and personal data protection (D.L. 30.6.03n° 196) and according to the principles of the Declaration of Helsinki.

Written informed consent was obtained from each subject after the description of the experiment .

3. **“A comparison of egg white and egg yolk in gluten-free bread”** [Food Chemistry Advances 1 (2022)/ 100142]

<https://doi.org/10.1016/j.focha.2022.100142>

### Ethical Statement:

All recruitment material, consent forms, questionnaires and procedures for the sensory evaluations conducted in this study were reviewed and approved by Brigham Young University Institutional Review Board.

4. **“Pineapple pomace powder (freeze-dried): Effect on the texture and rheological properties of set-type yogurt”** [Food Chemistry Advances 1 (2022)/ 100101]

<https://doi.org/10.1016/j.focha.2022.100101>

#### Ethical Statement:

The authors regret a mistake in the ethical statement and would like to clarify the following:

For the sensory evaluation part of this study, informed consent was obtained from all study participants.

5. **“Improved egg yolk pasteurization using sublethal moderate pressure pre-treatments”** [Food Chemistry Advances, 2023;2: 100166]

<https://doi.org/10.1016/j.focha.2022.100166>

#### Ethical Statement:

This study was conducted in accordance with ethical research practices and principles. All participants received information about the objectives of the study and provided informed consent to participate. Participants were informed that their participation was voluntary, and they had the right to withdraw from the study at any time without incurring any penalties. The confidentiality and privacy of all participants were protected throughout the study. To maintain anonymity, collected data was anonymized and only used for research purposes. Participants were assigned unique identification codes, and any personal data collected was kept confidential and only accessible to the research team. The study procedures and data collection methods were designed to minimize any potential harm or discomfort to participants. Participants were given comprehensive instructions, and any concerns or questions were addressed promptly. The collected personal data, in spite of being anonymous, followed strict rules of confidentiality. The study's results and conclusions were based solely on the data collected during

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the study and were reported accurately.

6. **“Characterization of modified palmyrah tuber starch by pre-gelatinization, acid and dextrinization processes and its applicability”** [Food Chemistry Advances, 2022;1: 100143]

<https://doi.org/10.1016/j.focha.2022.100143>

Ethical Statement:

Sensory evaluation was carried out by the trained panelists in Palmyrah Research Institute, Sri Lanka. Human ethical committee or formal documentation process is not available. The participants have participated in a voluntary manner and have provided verbal consent for their participation. They could withdraw from the study at any time.

7. **“Green tea processing by pan-firing from region-specific tea (*Camellia sinensis* L.) cultivars - a novel approach to sustainable tea production in Dooars region of North Bengal”** [Food Chemistry Advances 2 (2023)/ 100181]

<https://doi.org/10.1016/j.focha.2023.100181>

Ethical Statement:

Standard methodology was followed for the sensory evaluation of the green tea samples and subjects in the study provided consent for their participation and publication of the results

8. **“Co-extraction of marigold flowers (*Tagetes erecta* L.) and dried coconut (*Cocos nucifera* L.) shreds using supercritical carbon dioxide: Characterization and functional food formulations”** [Food Chemistry Advances 2 (2023)/ 100189]

<https://doi.org/10.1016/j.focha.2023.100189>

Ethical Statement:

The work presented in the published manuscript “Co-extraction of marigold flowers (*Tagetes erecta* L.) and dried coconut (*Cocos nucifera* L.) shreds using supercritical carbon dioxide: Characterization and functional food formulations” involved use of two natural components namely marigold flowers (*Tagetes erecta* L.) and dried coconut (*Cocos nucifera* L.). Among them, coconut is widely consumed as a source of saturated fat which is edible and non-toxic in nature. The residue from extraction of coconut oil has been used for development of food formulations in various parts of the world including India. On the other hand, marigold flowers (*Tagetes erecta* L.) found in Indian subcontinent and used in this present study is also edible in nature. The credential of raw marigold flowers (*Tagetes erecta* L.) petals as an edible component has been documented in several publications. Hence, food formulations using edible marigold flowers hold no chances of toxicity to human health. The sensory analysis was performed with the written consent from the members of the sensory panel indicating their willingness to perform the test on their own wish. Since both the food components (coconut and marigold hold) were edible in nature and consumed

regularly in daily life (3.2 M tonnes worldwide), the need for ethical committee approval was not required.

9. **“Characterizing fermented habanero pepper (*Capsicum chinense* L)”** [Food Chemistry Advances 1 (2022)/ 100137]

<https://doi.org/10.1016/j.focha.2022.100137>

Ethical Statement:

The authors received an exemption from the Delaware State University’s Institutional Review Board. The Committee of Human Subjects Protection has granted an exemption for this study as it meets a Category of Exempt Research specified in 45 CFR 46.101(b).

10. **“Changes in cashew apple juice treated with optimum thermosonication during storage”** [Food Chemistry Advances 1 (2022)/ 100120]

<https://doi.org/10.1016/j.focha.2022.100120>

Ethical Statement:

The authors declare that the materials and methods used in this study do not require ethical committee permission and/or legal-special permission.

11. **“Elucidating the techno-functional, morphological and phenolic properties of hull less barley and buckwheat incorporated pasta”** [Food Chemistry Advances 1 (2022)/ 100055]

<https://doi.org/10.1016/j.focha.2022.100055>

Ethical Statement:

“This is a non interventional study, where sensory evaluation by volunteer panellists with nine-point hedonic scale was performed. Ethical approval is not required for hedonic scale sensory evaluation and therefore the authors have exemption from ethics committee approval. The evaluation was using appropriate protocols and all participants were aware of these for the execution of the research work and have provided verbal consent for their participation”

12. **“Physicochemical and sensory analysis of honeys from eastern Formosa province (Argentina) and its relationship with their botanical origin”** [Food Chemistry Advances 1 (2022)/ 100026]

<https://doi.org/10.1016/j.focha.2022.100026>

Ethical Statement:

For the sensory evaluation carried out by panelists, the appropriate protocols were used to protect the rights and privacy of all participants during the execution of the investigation and the non-disclosure of data of the participants without their knowledge.