



Erratum to: Metabolic profiling of mulberry (*Morus alba*) wine fermented using *Saccharomyces cerevisiae* JIS strain

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Erratum to: *Saccharomyces cerevisiae* JIS 균주로 발효한 오디와인의 대사체 분석

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한국식품저장유통학회지 27권 2호(2020년 4월 30일 발행), p 232-241에 게재된 Man Saeng Jang, Geo Lyong Lee 저자의 “Metabolic profiling of mulberry (*Morus alba*) wine fermented using *Saccharomyces cerevisiae* JIS strain” 논문을 정정합니다. 교신저자 아닌 저자에게 교신저자 표시가 되어 아래와 같이 정정하며, 독자들께 오류로 인해 혼란을 드린 점 사과드립니다.

After correction

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References

Jang MS, Lee GL. Metabolic profiling of mulberry (*Morus alba*) wine fermented using *Saccharomyces cerevisiae* JIS strain. Korean J. Food Preserv, 27, 232-241 (2020)

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