

PUBLISHER CORRECTION **OPEN**

Publisher Correction: Triacylglycerols are preferentially oxidized over free fatty acids in heated soybean oil

Qing Shen , Zhichao Zhang , Shiva Emami, Jianchu Chen, Juliana Maria Leite Nobrega de Moura Bell and Ameer Y. Taha

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The original version of the published Article contained an error in the abstract text. This has been corrected in the HTML and PDF version of the Article.

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