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### Corrigendum

## Corrigendum to “Some compositional properties of main Malatya apricot (*Prunus armeniaca* L.) varieties” [*Food Chemistry*, 107 (2008) 939–948]

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The Authors would like to draw your attention to the fact that units of total phenolics, sugar and sorbitol were incorrectly given in the published version of the above article. The unit for data of total phenolics of our research which was given as milligrams of gallic acid equivalent (GAE) per 100 g (mg/100 g) of dry weight in the article should be corrected as milligrams of gallic acid equiv-

alent (GAE) per kg (mg/kg) of dry weight. Also, the unit given for data of sugar and sorbitol which was given as milligrams per 100 g (mg/100 g) of dry weight in the article should be corrected as grams per 100 g (g/100 g) of dry weight.

The authors apologize for any inconvenience caused.

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