

Author Correction: Research on the influence of different light qualities on the main volatile components of Sangzhi white tea during withering

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Following the publication of this article, the authors identified errors in the numerical values presented in Fig. 3 due to calculation mistakes. The original article has been corrected in the HTML and PDF versions.

1. Correction to Figure 3

The corrected Fig. 3 and its caption "Nonvolatile content in SWT under different light quality treatments" are shown below.

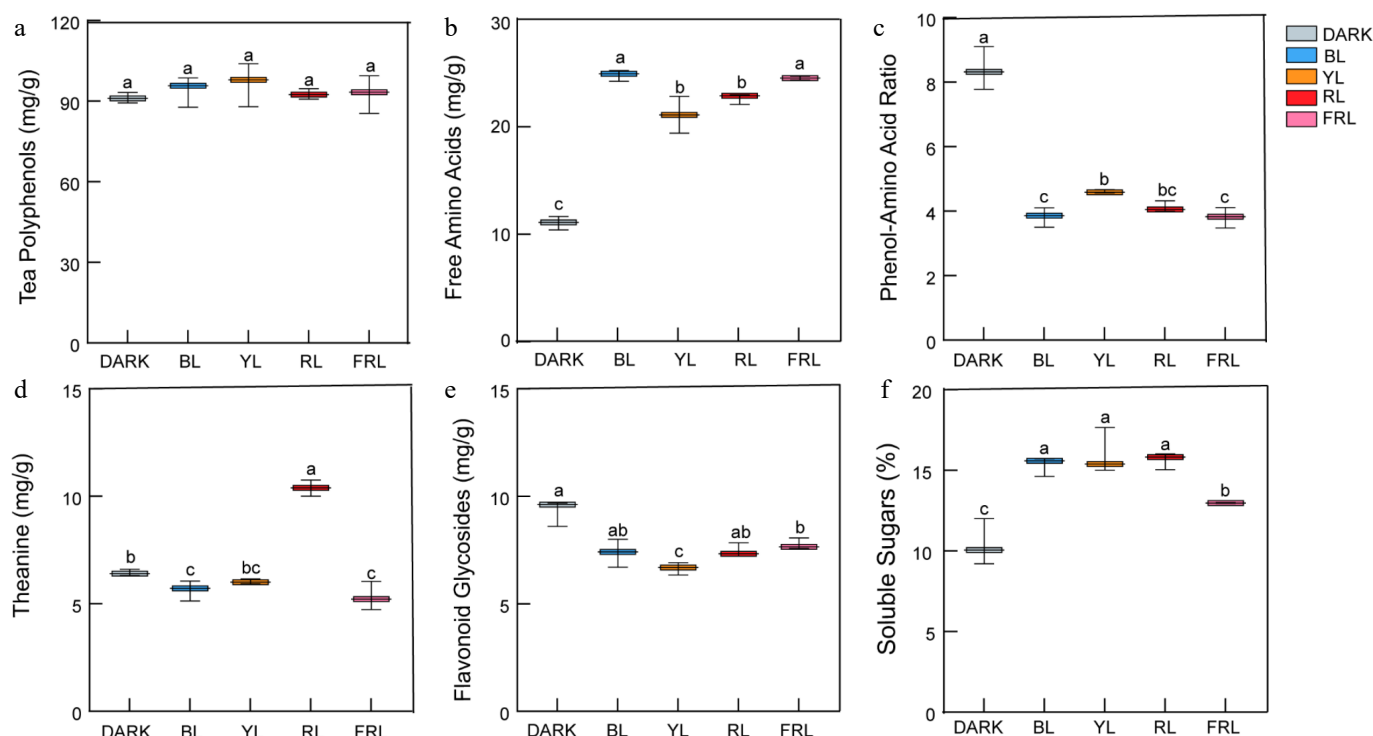


Fig. 3 Nonvolatile content in SWT under different light quality treatments.

2. Correction to the Abstract

This sentence previously stated:

"The results showed that RL (red light) significantly promoted the accumulation of theanine, reaching 27.6 mg/g, and reduced the ratio of tea polyphenols to amino acids, thereby enhancing the sweet and mellow taste of the tea."

The corrected sentence appears below:

"The results showed that RL (red light) significantly promoted the accumulation of theanine, reaching 10.4 mg/g, and reduced the ratio of tea polyphenols to amino acids, thereby enhancing the sweet and mellow taste of the tea."

3. Correction to the "Analysis of the main biochemical components of SWT" section

Correction (1):

This sentence previously stated:

"There was no significant difference in the contents of tea polyphenols and theanine under light quality treatment."

The corrected sentence appears below:

"There was no significant difference in the contents of tea polyphenols under light quality treatment."

Correction (2):

This sentence previously stated:

"The contents of free amino acids were 24.6 and 22.4 mg/g, respectively. Under the YL treatment regime, the content of flavone glycosides was observed to reach a minimum value of 16.6 g/kg, whereas the content of soluble sugars attained a maximum level of 16%. Under RL treatment, theanine content peaked at 27.6 mg/g."

The corrected sentence appears below:

"The contents of free amino acids were 24.6 and 24.4 mg/g, respectively. Under the YL treatment regime, the content of flavone glycosides was observed to reach a minimum value of 6.7 mg/g, whereas the content of soluble sugars attained a maximum level of 16%. Under RL treatment, theanine content peaked at 10.4 mg/g."

Correction (3):

This sentence previously stated:

"Under the FRL treatment regime, the content of flavone glycosides peaked at 19.4 mg/g. In contrast, the theanine and soluble sugar contents attained their minima, registering at 15.2 mg/g and 10.2%, respectively."

The corrected sentence appears below:

"Under the FRL treatment regime, the content of flavone glycosides peaked at 7.8 mg/g. In contrast, The contents of theanine and soluble sugar have decreased, being 5.3 mg/g and 13.0% respectively."

The authors would like to apologize for the errors.

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