

Correction

# Correction: Santoso et al. Effects of Laccase and Transglutaminase on the Physicochemical and Functional Properties of Hybrid Lupin and Whey Protein Powder. *Foods* 2024, 13, 2090

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In the original publication [1], there was a typo on the bottom of Equation (6). A correction has been made as below.

$$FS(\%) = \frac{\text{Height of the foam layer in the tube after 30 min (mm)}}{\text{Height of the foam layer in the tube (mm) before stabilising}} \times 100 \quad (6)$$

Furthermore, there was a mistake in Table 4, where there was a mix-up in the foaming stability values between the control samples. The correct Table 4 appears below.

**Table 4.** The functional properties of lupin flour (LF), whey protein concentrate (WPC), non-enzyme-treated LF and WPC (LW-C), and enzyme-treated LF and WPC by laccases (LW-LR and LW-LT) and transglutaminase (LW-TG).

Sample	Soluble Protein Content (%)	Emulsion Ability (%)	Emulsion Stability (%)	Foaming Ability (%)	Foaming Stability (%)
LF	59.00 ± 5.29 <sup>d</sup>	26.66 ± 1.05 <sup>c</sup>	97.97 ± 3.52 <sup>a</sup>	65.00 ± 0 <sup>d</sup>	88.50 ± 0 <sup>a</sup>
WPC	98.20 ± 0.24 <sup>a</sup>	90.30 ± 1.05 <sup>a</sup>	99.33 ± 1.15 <sup>a</sup>	169.60 ± 5.05 <sup>a</sup>	7.37 ± 0.25 <sup>d</sup>
LW-C	78.50 ± 5.49 <sup>bc</sup>	30.30 ± 1.05 <sup>b</sup>	82.13 ± 5.5 <sup>b</sup>	126.67 ± 2.89 <sup>c</sup>	19.73 ± 0.46 <sup>bc</sup>
LW-LR	91.00 ± 9.75 <sup>ab</sup>	26.06 ± 1.05 <sup>c</sup>	97.63 ± 4.1 <sup>a</sup>	142.50 ± 0 <sup>b</sup>	18.10 ± 1.04 <sup>c</sup>
LW-LT	75.20 ± 5.12 <sup>c</sup>	24.24 ± 1.05 <sup>c</sup>	100.00 ± 0 <sup>a</sup>	140.00 ± 2.50 <sup>b</sup>	8.93 ± 0.15 <sup>d</sup>
LW-TG	73.70 ± 5.85 <sup>c</sup>	27.27 ± 1.82 <sup>bc</sup>	89.17 ± 6.82 <sup>ab</sup>	120.83 ± 3.82 <sup>c</sup>	20.63 ± 1.46 <sup>b</sup>

The values with different letters (a–d) in each column indicate significant differences in a functional property parameter between samples ( $p < 0.05$ ).

In addition to the change in Table 4, text alterations were made to the Section 3.4.2, second paragraph (fourth sentence) of Foaming Properties:

“When treated with laccase R and TG, the foaming stability of LW samples had slight changes.”

The wording of the Conclusions section, the third sentence in the first paragraph, was also modified to reflect the Corrections to Table 4:



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“Compared with the control (LW with no enzyme), laccase R improved protein solubility, emulsion stability, and foaming ability, while TG improved emulsion stability.”

The authors state that the scientific conclusions are unaffected. This correction was approved by the Academic Editor. The original publication has also been updated.

## Reference

1. Santoso, T.; Ho, T.M.; Vinothsankar, G.; Jouppila, K.; Chen, T.; Owens, A.; Lazarjani, M.P.; Farouk, M.M.; Colgrave, M.L.; Otter, D.; et al. Effects of Laccase and Transglutaminase on the Physicochemical and Functional Properties of Hybrid Lupin and Whey Protein Powder. *Foods* **2024**, *13*, 2090. [[CrossRef](#)]

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