



## Corrigendum

# Corrigendum to “In Vitro Evaluation of Probiotic Properties of Lactic Acid Bacteria Isolated from Some Traditionally Fermented Ethiopian Food Products”

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In the article titled “In Vitro Evaluation of Probiotic Properties of Lactic Acid Bacteria Isolated from Some Traditionally Fermented Ethiopian Food Products” [1], the headings for Sections 3.3.4 and 3.3.5 were reversed. The correct headings are as follows:

3.3.4. Bacterial Adhesion to Stainless Steel Plates

3.3.5. Antibiotic Susceptibility Test

## References

- [1] G. Mulaw, T. Sisay Tessema, D. Muleta, and A. Tesfaye, “In vitro evaluation of probiotic properties of lactic acid bacteria isolated from some traditionally fermented Ethiopian food products,” *International Journal of Microbiology*, vol. 2019, Article ID 7179514, 11 pages, 2019.