

CORRIGENDUM

Corrigendum to

**“Characterization of axenic cultures of *Metschnikowia pulcherrima*
with potential application in winemaking”**
[Journal of Food and Nutrition Research, 64, 2025, pp. 283–294]

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Fig. 1. (Monitoring of fermentation process led by *Metschnikowia pulcherrima*) on page 289 should be replaced with the new figure published on the following page.

In the originally online published version, the style of the curves for anaerobic and aerobic fermentation is not consistent throughout the figure, so the legend does not correctly identify the curves.

REFERENCE

1. Labovská Kaplocká, G. – Olejníková, P. – Štefuca, V. – Klempová, T. – Furdíková, K.: Characterization of axenic cultures of *Metschnikowia pulcherrima* with potential application in winemaking. Journal of Food and Nutrition Research, 64, 2025, pp. 283-294. DOI: <https://doi.org/10.64122/EJOZ2736>.

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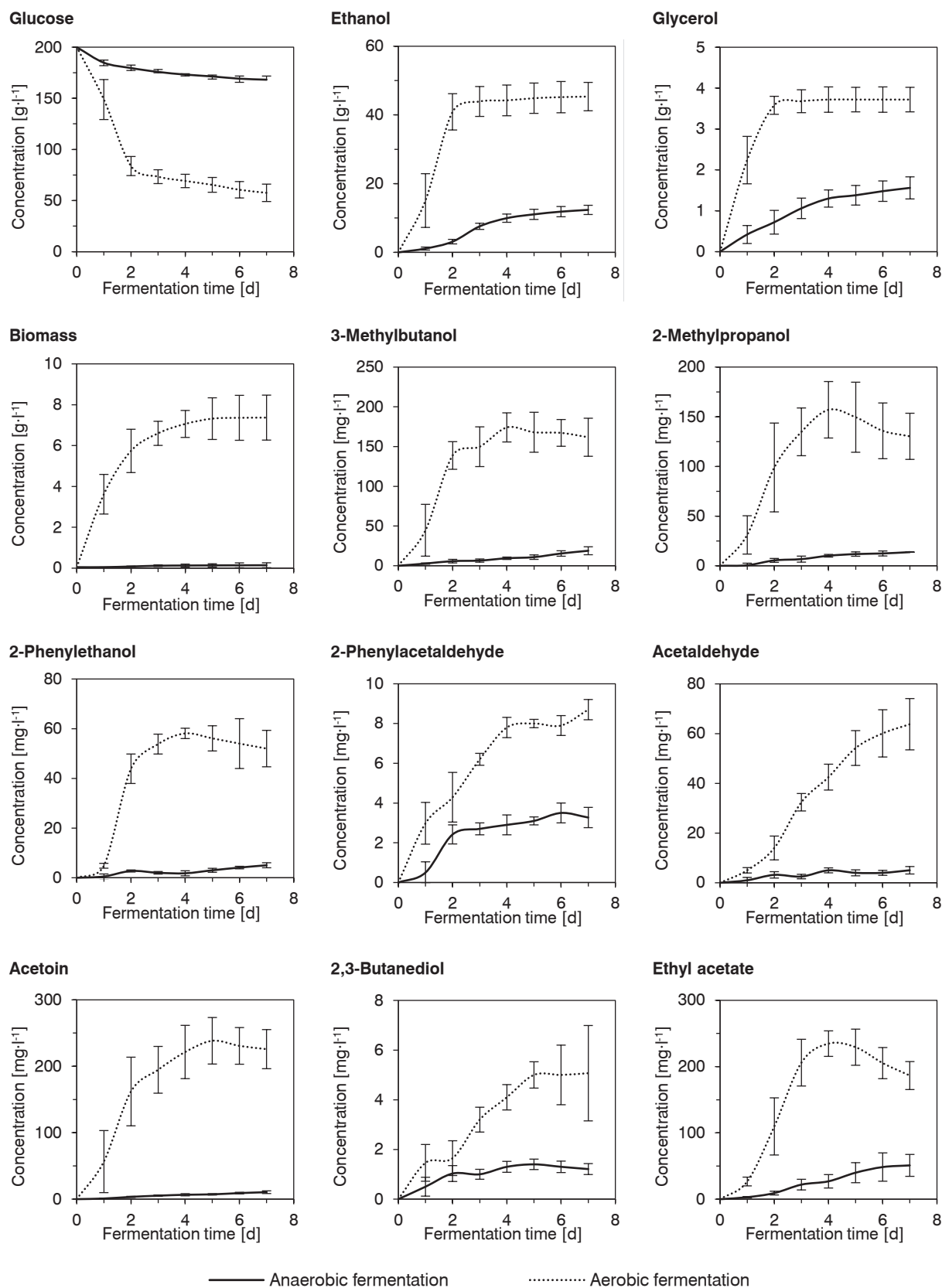


Fig. 1. Monitoring of fermentation process led by *Metschnikowia pulcherrima*.

The values in the graphs are shown as the average concentrations determined during the experiments with 5 strains of *M. pulcherrima* (MP1, MP2, MP3, MP4, MP5), each in 3 parallels.