



FOOD SCIENCE & TECHNOLOGY | ERRATUM

Development of an intermittent drying process of onion

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Takougnadi, E., Boroze, T-E. T., & Azouma, O. Y. 2017. Development of an intermittent drying process of onion. *Cogent Food & Agriculture*, 4(1).

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When this article was first published online, the naming convention of the authors was set incorrectly.

The correct naming convention has been updated as follows:

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In addition, three additional errors were made.

On line 7 of the abstract, there was a duplication of the word “process”. The correct sentence now reads: This stepdown process was compared to the most energy saving continuous drying at 65°C under the air flow of 24 dm³/s.

On page 7 of the article, the second letter “M” in the equation description for point (11) was incorrectly set in lowercase. The correct sentence now reads: where M_v and M_o are the respective molar masses of water (water vapor) and dry air.

Finally, on page 9 of the article, the heading in column five of Table 3 was incorrectly set. The correct setting of Table 3 is shown below:

Table 3. Critical times and water contents

Temperature (°C)	Air flow (dm ³ /s)	$t_{cr_1}^*$ (h)	$X_{rcr_1}^*$	$t_{cr_2}^*$ (h)	$X_{rcr_2}^*$
45	20	3.25	0.64	14	0.095
	24	2	0.7	12	0.128
	28	1.5	0.73	10	0.131
55	20	2	0.66	7	0.202
	24	1.4	0.71	6	0.237
	28	1.1	0.72	4	0.331
65	20	2	0.56	5	0.206
	24	1	0.67	4	0.196
	28	0.75	0.72	3.5	0.271

* t_{cr_1} : first critical drying time; t_{cr_2} : second critical drying time; X_{rcr_1} : first critical reduced water content; X_{rcr_2} : second critical reduced water content.

These corrections have all been implemented at the author's request and the article has been re-published online.

Cogent OA apologizes for these errors.



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