

ERRATUM

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Error in the article title “**Minimally processed lettuces: extending shelf life through packaging and treatment with salicylic acid and sodium chloride solutions**”, (<https://doi.org/10.1590/1981-6723.11623>), published in Brazilian Journal of Food Technology, 2025, vol. 28, e2023116.

Where the text reads:

Minimally processed lettuces: extending shelf life through packaging and treatment with salicylic acid and sodium chloride solutions

It should read:

Minimally processed lettuces: extending shelf life through packaging and treatment with salicylic acid and calcium chloride solutions

Where the text reads:

Cite as: Chaves Morillo, D. M., Tobar Delgado, E., Valencia Flórez, L. F., Latorre Vásquez, L., Trejo Escobar, D., & Mejía España, D. F. (2025). Minimally processed lettuces: extending shelf life through packaging and treatment with salicylic acid and sodium chloride solutions. Brazilian Journal of Food Technology, 28, e2023116. <https://doi.org/10.1590/1981-6723.11623>

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