



**HAL**  
open science

## **Publisher Correction: Ex vivo real-time monitoring of volatile metabolites resulting from nasal odorant metabolism**

Aline Robert-Hazotte, Rachel Schoumacker, Etienne Semon, Loïc Briand, Elisabeth Guichard, Jean-Luc Le Quéré, Philippe Faure, Jean-Marie Heydel

### ► To cite this version:

Aline Robert-Hazotte, Rachel Schoumacker, Etienne Semon, Loïc Briand, Elisabeth Guichard, et al.. Publisher Correction: Ex vivo real-time monitoring of volatile metabolites resulting from nasal odorant metabolism. *Scientific Reports*, 2019, 9 (1), pp.8112. 10.1038/s41598-019-44134-1 . hal-02620777

**HAL Id: hal-02620777**

**<https://hal.inrae.fr/hal-02620777>**

Submitted on 25 May 2020

**HAL** is a multi-disciplinary open access archive for the deposit and dissemination of scientific research documents, whether they are published or not. The documents may come from teaching and research institutions in France or abroad, or from public or private research centers.

L'archive ouverte pluridisciplinaire **HAL**, est destinée au dépôt et à la diffusion de documents scientifiques de niveau recherche, publiés ou non, émanant des établissements d'enseignement et de recherche français ou étrangers, des laboratoires publics ou privés.



Distributed under a Creative Commons Attribution 4.0 International License

# SCIENTIFIC REPORTS

OPEN

## Publisher Correction: *Ex vivo* real-time monitoring of volatile metabolites resulting from nasal odorant metabolism

Aline Robert-Hazotte, Rachel Schoumacker, Etienne Semon, Loïc Briand, Elisabeth Guichard, Jean-Luc Le Quéré, Philippe Faure & Jean-Marie Heydel

Correction to: *Scientific Reports* <https://doi.org/10.1038/s41598-019-39404-x>, published online 21 February 2019

The original version of this Article was published with an incorrect version of the Supplementary Information file due to a technical error. This has now been corrected in the HTML; the PDF version of the paper was correct from the time of publication.



**Open Access** This article is licensed under a Creative Commons Attribution 4.0 International License, which permits use, sharing, adaptation, distribution and reproduction in any medium or format, as long as you give appropriate credit to the original author(s) and the source, provide a link to the Creative Commons license, and indicate if changes were made. The images or other third party material in this article are included in the article's Creative Commons license, unless indicated otherwise in a credit line to the material. If material is not included in the article's Creative Commons license and your intended use is not permitted by statutory regulation or exceeds the permitted use, you will need to obtain permission directly from the copyright holder. To view a copy of this license, visit <http://creativecommons.org/licenses/by/4.0/>.

© The Author(s) 2019

Centre des Sciences du Goût et de l'Alimentation, UMR 6265 CNRS/1324 INRA/Université de Bourgogne Franche-Comté, 9 boulevard Jeanne d'Arc, F-21000, Dijon, France. Correspondence and requests for materials should be addressed to J.-M.H. (email: [jean-marie.heydel@u-bourgogne.fr](mailto:jean-marie.heydel@u-bourgogne.fr))