CORRECTION

Correction: Application of whole-cell biosensors for analysis and improvement of L- and D-lactic acid fermentation by Lactobacillus spp. from the waste of glucose syrup production

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In the original publication of the article, the figures 2 and 3 were swapped by mistake though the legends were correctly processed. The original article [1] has been corrected.

The online version of the original article can be found at https://doi. org/10.1186/s12934-023-02233-9

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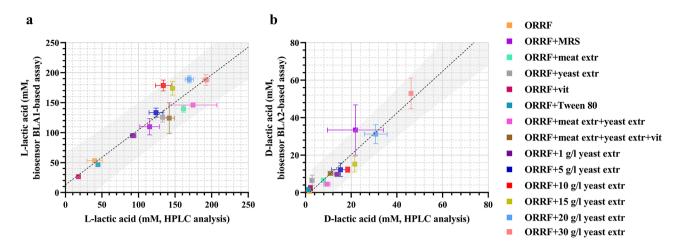


Fig. 2 Linear regression (black dotted line) analysis of the correlation between the HPLC analytical method and the TF-based biosensors BLA1 (a) and BLA2 (b). Linear regression analysis was performed to find the 95% prediction interval (grey area). The concentrations of L- and D-lactic acid were obtained by assaying supernatant samples of *L. paracasei* and *L. lactis* fermentation collected at 72-hour. Error bars represent standard deviations of two biological replicates

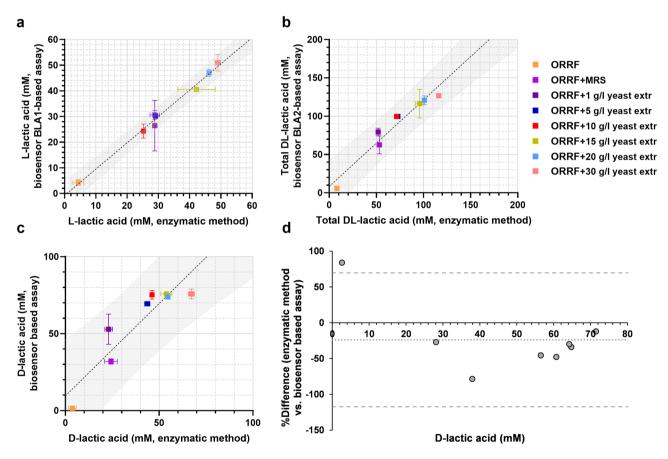


Fig. 3 Comparison of assays with BLA1 and BLA2 to the enzymatic method for quantification of L- and D-lactic acid. (**a-c**) Linear regression analysis (black dotted line) of the correlation between the enzymatic method and the application of BLA1 and BLA2. Linear regression analysis was performed to find the 95% prediction interval (grey area). The concentrations L-lactic acid (**a**) and total DL-lactic acid (**b**) were obtained by assaying supernatant samples of *L. amylovorus* fermentation collected at 72-hour. The concentrations of D-lactic acid (**c**) were estimated as described in *Materials and methods* using data obtained by assaying supernatant samples of *L. amylovorus* fermentation soft two biological replicates. (**d**) Bland Altman comparison plot (n=8), showing the correlation between concentrations of D-lactic acid in *L. amylovorus* fermentation samples, which were determined using biosensor-based assay and enzymatic method. The difference is plotted against average values, and the 95% limits of agreement (thick dashed lines) of the difference between the two methods of measurement are shown, as is the bias line (fine dashed lines)

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Reference

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