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**Correction: Microencapsulated essential oils** combined with organic acids improves immune antioxidant capacity and intestinal barrier function as well as modulates the hindgut microbial community in piglets

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## Correction: J Animal Sci Biotechnol 13, 16 (2022) https://doi.org/10.1186/s40104-021-00670-3

Following publication of the original article [1], the authors reported an error in the MOA product and antibiotic section under Materials and Methods.

The original texts of this section was:

The product of MOA combination named PORCIN-ATTM was supplied by Jefo (Jefagro, Canada), which is a selected formulation of essential oils primarily containing thymol, vanillin and eugenol and organic acid mainly containing fumaric, citric, butyric and sorbic acid microencapsulated in the triglyceride matrix of hydrogenated vegetable oils. The chlortetracycline was sourced from Tongli Xingke (Beijing Tonglixingke, China).

The correct texts should be:

The product of MOA combination named PORCI-NAT + M was supplied by Jefo Nutrition Inc. (Jefagro,

The original article can be found online at https://doi.org/10.1186/s40104-021-00670-3.

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Saint-Hyacinthe, Canada), which is a selected formulation of essential oils primarily containing thymol, vanillin and eugenol and organic acids mainly containing fumaric, sorbic, malic and citric acid microencapsulated in a triglyceride matrix of hydrogenated vegetable oils. The chlortetracycline was sourced from Beijing Tongli Xingke Agriculture Technology Co., Ltd. (Beijing, China).

The original article [1] has been updated.

Published online: 27 September 2024

## Reference



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<sup>1.</sup> Ma J, Long S, Wang J, et al. Microencapsulated essential oils combined with organic acids improves immune antioxidant capacity and intestinal barrier function as well as modulates the hindgut microbial community in piglets. J Animal Sci Biotechnol. 2022;13:16. https://doi.org/10.1186/ s40104-021-00670-3.