

Correction

Correction: Mohd Azmi et al. Application of Plant Proteases in Meat Tenderization: Recent Trends and Future Prospects. *Foods* 2023, 12, 1336

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Missing Citation

In the original publication [1], “Fan et al. [98]” [2] were not cited. The citation has now been inserted in “5. Novel Technological Interventions”, “Paragraph 1” and should read: “Figure 3. Various prospects of the application of novel processing technologies in the tenderization of meat via the application of plant proteases. [Source of underwater shockwaves—Fan et al. [98]]”.

The authors state that the scientific conclusions are unaffected. This correction was approved by the Academic Editor. The original publication has also been updated.

References

1. Mohd Azmi, S.I.; Kumar, P.; Sharma, N.; Sazili, A.Q.; Lee, S.-J.; Ismail-Fitry, M.R. Application of Plant Proteases in Meat Tenderization: Recent Trends and Future Prospects. *Foods* **2023**, *12*, 1336. [[CrossRef](#)] [[PubMed](#)]
2. Fan, Y.; Mehta, D.V.; Basheer, I.M.; MacIntosh, A.J. A review on underwater shockwave processing and its application in food technology. *Crit. Rev. Food Sci. Nutr.* **2020**, *62*, 980–988. [[CrossRef](#)]

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