

Erratum to: Nanoemulsions for Food Applications: Development and Characterization

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Where it reads:

2. Production of nanoemulsions

2.1. High-energy approaches

- Ultrasound – when two immiscible liquids are submitted to high frequency sound waves in the presence of a surfactant, emulsion droplets are formed by cavitation.

It should be read:

2. Production of nanoemulsions

2.2. High-energy approaches

- Ultrasound – when two immiscible liquids are submitted to high intensity sound waves in the presence of a surfactant, emulsion droplets are formed by cavitation.

The online version of the original article can be found at <http://dx.doi.org/10.1007/s11947-011-0683-7>.

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