

## Correction

# Correction: Xu et al. Effects of Replacing Dietary Fish Meal by Soybean Meal Co-Fermented Using *Bacillus subtilis* and *Enterococcus faecium* on Serum Antioxidant Indices and Gut Microbiota of Crucian Carp *Carassius auratus*. *Fishes* 2022, 7, 54

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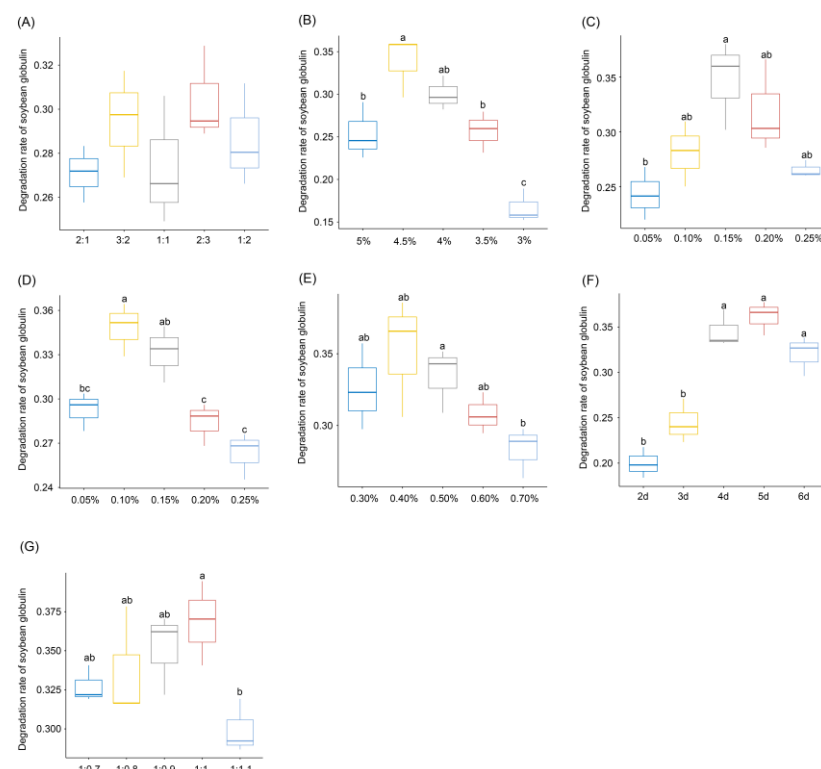
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## Error in Figure

In the original publication [1], there was a mistake in Figure 1 as published. Due to layout issues, Figure 1F was mistakenly duplicated as Figure 1G by the authors. The corrected Figure 1 appears below.



**Figure 1.** Effects of different fermentation conditions on the degradation rate of soybean globulin (DRSG) in fermented soybean meal (FSM). (A) Effect of the proportion of *Bacillus subtilis* X-2 and *Enterococcus faecium* X-4 on the DRSG in FSM; (B) Effect of glucose addition on the DRSG in FSM; (C) Effect of  $\text{KH}_2\text{PO}_4$  addition on the DRSG in FSM; (D) Effect of  $\text{MgSO}_4 \cdot 7\text{H}_2\text{O}$  addition on the DRSG in FSM; (E) Effect of anhydrous sodium acetate on the DRSG in FSM; (F) Effect of fermentation time on the DRSG in FSM; (G) Effect of solid water ratio on the DRSG in FSM. The difference in the lower-case letters above the boxes indicates that there was a significant difference between the two groups ( $p < 0.05$ ).



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

## Reference

1. Xu, Q.; Yang, Z.; Chen, S.; Zhu, W.; Xiao, S.; Liu, J.; Wang, H.; Lan, S. Effects of Replacing Dietary Fish Meal by Soybean Meal Co-Fermented Using *Bacillus subtilis* and *Enterococcus faecium* on Serum Antioxidant Indices and Gut Microbiota of Crucian Carp *Carassius auratus*. *Fishes* **2022**, *7*, 54. [[CrossRef](#)]

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