

ERRATUM

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Erratum to: Japanese traditional dietary fungus koji *Aspergillus oryzae* functions as a prebiotic for *Blautia coccooides* through glycosylceramide: Japanese dietary fungus koji is a new prebiotic

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Erratum to: SpringerPlus (2016) 5:1321 DOI 10.1186/s40064-016-2950-6

Upon publication, the authors noticed that in the original version of the article (Hamajima et al. 2016), there were two errors.

1. In line 8 of the legend of Fig. 4, “glycosyleeramide” should read “glycosylceramide” (as it is in every other instance of the word).

2. In Table 2, the words “soluble fraction” and “insoluble fraction” should be interchanged in the column “Chloroform”.

Please see the corrected Table 2 below:

Table 2 Purification summary of glycosylceramide from koji

	Koji lipid	Chloroform		Acetone	
		Insoluble fraction	Soluble fraction	Insoluble fraction	Soluble fraction
Weight of total recovery		0.39 g ± 0.01	0.59 g ± 0.01	0.25 g ± 0.04	0.24 g ± 0.06
Weight of glycosylceramide	24.49 mg ± 2.49	0.17 mg ± 0.02	22.24 mg ± 0.84	17.80 mg ± 1.63	3.64 mg ± 2.36
Purification rate of glycosylceramide	2.46 % ± 0.21	0.04 % ± 0.00	3.79 % ± 0.18	7.28 % ± 0.59	1.41 % ± 0.56

Summary of glycosylceramide purification from 1 g of koji lipid. Glycosylceramide was purified from koji by chloroform–acetone fractionation. The results are expressed as mean values ± standard deviation of three independent experiments

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These errors have now been corrected in this erratum. We, the publishers, apologise that these errors were missed and for any inconvenience caused by this.

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The online version of the original article can be found under doi:[10.1186/s40064-016-2950-6](https://doi.org/10.1186/s40064-016-2950-6).

Received: 13 October 2016 Accepted: 13 October 2016
Published online: 25 October 2016

Reference

Hamajima H, Matsunaga H, Fujikawa A, Sato T, Mitsutake S, Yanagita T, Nagao K, Nakayama J, Kitagaki H (2016) Japanese traditional dietary fungus koji *Aspergillus oryzae* functions as a prebiotic for *Blautia coccooides* through glycosylceramide: Japanese dietary fungus koji is a new prebiotic. SpringerPlus 5:1321. doi:[10.1186/s40064-016-2950-6](https://doi.org/10.1186/s40064-016-2950-6)