Corrigendum to "Dry-aged beef quality with the addition of *Mucor flavus* – Sensory, chemosensory and fatty acid analysis" [Meat Science, Volume 220, February 2025, 109691]

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The authors regret a mistake in the Affiliation of one of the authors - Magdalena Płecha (one of the affiliations is missing) and would like to revise it as follows:

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The authors would like to apologise for any inconvenience caused.