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A N I N T E R N A T I O N A L J O U R N A L

Erratum

In Article "Blackberry Vinegar Produced By Successive Acetification Cycles: Production, Characterization And Bioactivity Parameters", with the number of DOI: http://dx.doi.org/10.1590/1678-4324-2016150136, published in journal Brazilian Archives of Biology and Technology, vol. 59, the 06 page.

To include:

Table 2. Physical-chemical characterization and bioactivity parameters of blackberry wine.

Physical-chemical parameters	Observed values
pH	3.18
Titratable acidity (g/100 mL)	0.92± 0.004
Total SolubleSolids (°Brix)	6 ± 0.00
Ethanol (%, v/v)	8.9± 0.1
Total reducing sugar (g/L)	52.4 ± 0.002
Density at 20 ºC (g/mL)	1052.8 ± 0.00
Free sulfur dioxide - SO_2 (mg/L)	15.32± 0.002
Total sulfur dioxide - SO_2(mg/L)	40.96± 0.004
Total phenolic compounds (mg GAE/L)	199.25 ± 2.19
Anthocyanins (mg cyanidin-3-glucoside/L)	51.93 ± 0.53
Antioxidant activity - DPPH (µmol TE/mL)	139.52 ± 7.07
Antioxidant activity - ABTS (mmol TE/L)	21.24 ± 1.24

GAE: gallic acid equivalent
TE: trolox equivalent

In the 08 page, to include:

Tabela 3. Physical-chemical characterization and bioactivity parameters of blackberry vinegar produced in barrel of brazilian gold wood.

Parameters analyzed	Observed values		
	1st cycle	2nd cycle	3rd cycle
Acetic acid production (g/L)	47.9 ± 5.0[a]	52.9± 1.82[a]	53.84± 0,31[a]
Ethanol consumption (%)	85± 1.86[a]	78.8± 5.28[a]	79.8± 2.42[a]
pH	2.62 ± 0.0[b]	2.63 ± 0.0[b]	2.7 ± 0.01[a]
Titratable acidity (g/100mL)	4.09 ± 0.08[c]	4.53 ±0.02[b]	4.91 ± 0.41[a]
Total soluble solids (°Brix)	5.0 ± 0.0[a]	5.0 ± 0.0[a]	5.0 ± 0.0[a]
Mineral residue (g/L)	3.73 ± 0.0[b]	3.9± 0.05[a]	3.74 ± 0.0[b]

Total dry extract (g/L)	44.3± 0.04[a]	33.3 ± 0.05[b]	32.0 ± 0.21[c]
Dry reduced extract (g/L)	15.68± 0.06[c]	26.69 ± 0.06[b]	26.98 ± 0.01[a]
Density at 20 ºC (g/mL)	1077.3± 0.11[a]	1077.8 ± 0.05[a]	1077.7 ± 0.05[a]
Sulphates (g/L)	0.026 ± 0.0[a]	0.026 ± 0.0[a]	0.026 ± 0.0[a]
Ethanol (g/L)	0.95 ± 0.08[a]	0.94 ± 0.090[a]	0.93 ± 0.07[a]
Total phenolics (mg GAE/L)	138.95[b]	151.8[b]	165.2[a]
Anthocyanins (mg/L)	26.05± 0.35[a]	34.23 ± 0.46[a]	32.78 ± 0.56[a]
Antioxidant activity - DPPH (µmol TE/mL)	103.5± 2.35[a]	107.35± 5.95[a]	107.73± 5.95[a]
Antioxidant activity - ABTS (mmol TE/L)	15.63 ± 0.95[c]	17.36 ± 0.99[b]	19.03 ± 0.99 [a]

[a,b,c]Different letters, in the same line, are significantly different to each other ($p < 0.05$).
GAE: gallic acid equivalent, TE: trolox equivalent.