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AUTHOR CORRECTION

Author Correction: Ritualised Dung Kicking by White Rhino Males Amplifies Olfactory Signals but Reduces Odour Duration

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The original version of this article unfortunately contained some mistakes. Firstly, Fig. 4 listed a contaminant. The correct version of Fig. 4 can be found here. Second, an incorrect version of Supplementary Table S1 was mistakenly included. A corrected and updated version of Supplementary Table S1 can be found here as well, pertaining specifically to the important compounds highlighted in Fig. 4 and with additional chemical information included.

The authors apologize for this oversight and for any confusion it may have caused.

The online version of the original article can be found at https://doi.org/10.1007/s10886-018-0988-3

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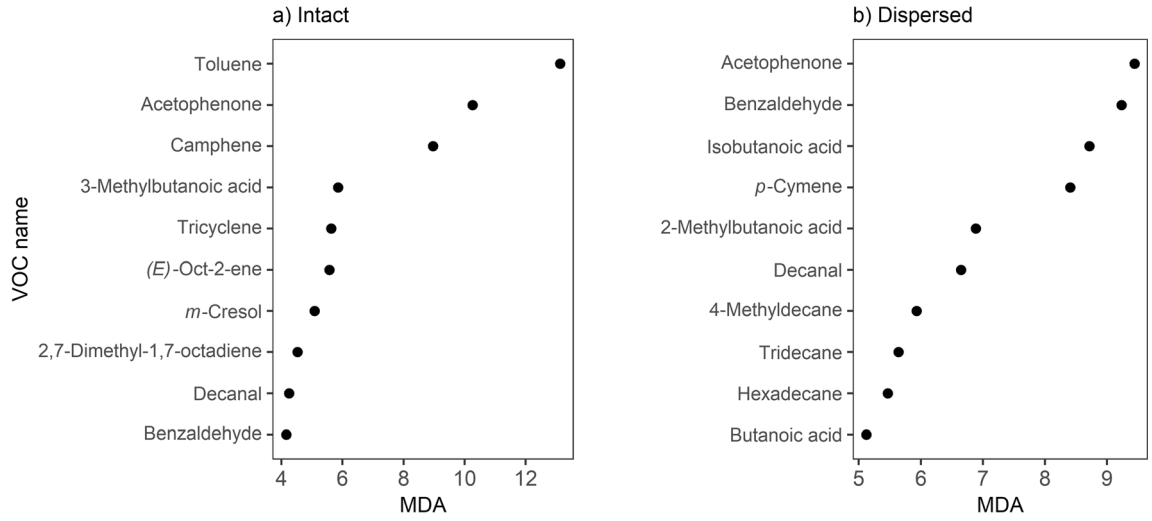

Fig. 4 The importance of volatile organic compounds (VOCs) for distinguishing the age of dung when **a** intact and **b** dispersed. Importance was based on mean decrease in accuracy (MDA). Only the top ten compounds are presented in the figure

Table S1 Chemical information pertaining to the tentative identification of compounds listed in Fig. 4 (the importance of volatile organic compounds for distinguishing the age of dung)

Compound	Retention time (min)	Retention index RI (calc.)	Retention index RI (lit.)	Observed Match and R. Match values	Lit. Source of RI index / Lit. Source of MS (NIST 2013)	MS-Spectrum in Sample (Most abundant peaks)
Alkanes						
4-Methyldecane [b]	9.00	1017	1059	Match: 886 R.Match: 905	Zaikin and Borisov (2002)	
Tridecane [c]	15.22	1300	1300	Match: 922 R.Match: 947		
Hexadecane [c]	20.64	1600	1600	Match: 813 R.Match: 895		
Alkenes						
(*E*)-2-Octene [b]	4.32	799	798	Match: 799 R.Match: 886	Xu et al. (2003)	
Aliphatic Aldehydes						
Decanal [c]	13.17	1198	1205	Match: 766 R.Match: 819	Baccouri et al. (2007)	
Aliphatic Acids						
Isobutanoic acid [b]	3.40	740	765	Match: 808 R.Match: 870	Mateo and Zumalacarregui (1996)	
Butanoic acid [b]	4.28	797	790	Match: 697 R.Match: 765	Quijano et al. (2007)	
3-Methylbutanoic acid [b]	4.98	831	831	Match: 664 R.Match: 724	Ventanas et al. (2008)	
2-Methylbutanoic acid [b]	5.40	851	853	Match: 690 R.Match: 745	Kondjoyan et al. (1997)	
Aromatic compounds						
Toluene [c]	3.73	761	762	Match: 923 R.Match: 950	Moon et al. (2006)	
Benzaldehyde [c]	7.77	960	948	Match: 817 R.Match: 892	Jordan et al. (2001)	
p-Cymene [b]	9.26	1030	1060	Match 643 R.Match 683	Marongiu et al. (2004)	
Acetophenone [c]	10.14	1073	1062	Match: 814 R.Match: 901	Schwambach and Peterson (2006)	
m-Cresol [c]	10.53	1093	1077	Match: 925 R.Match: 934	Baccouri et al. (2007)	
Terpenoids						
Tricyclene [b]	6.98	925	923	Match: 762 R.Match: 861	Pino et al. (2005)	
Camphene [b]	7.62	954	945	Match: 919 R.Match: 962	Zhang et al. (2005)	
Unknown terpenoid A [a]	7.07	929	–	–		55 = 999 | 41 = 981 | 67 = 847 | 39 = 653 | 68 = 473 | 95 = 406 | 53 = 272 | 56 = 262 | 69 = 260 | 81 = 245 |

[a] = comparison of MS with published data

[b] = comparison of MS and retention time with published data

[c] = comparison of MS and retention time with authentic standard

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