



Correction to: Ultrasensitive Nanosensor for Detection of Malic Acid in Tomato as Fruit Ripening Indicator

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Published online: 3 January 2018
© Springer Science+Business Media, LLC, part of Springer Nature 2017

Correction to: Food Anal. Methods (2017) 10(11):3680–3686
<https://doi.org/10.1007/s12161-017-0919-x>

The original version of this article unfortunately contained mistakes. In Figs. 2a, c and 5a in which Y-axis (Current $\times 10^3$) should not be written. It should only be “Current”. The correct version of Figs. 2a, c and 5a are given below.

The online version of the original article can be found at <https://doi.org/10.1007/s12161-017-0919-x>.

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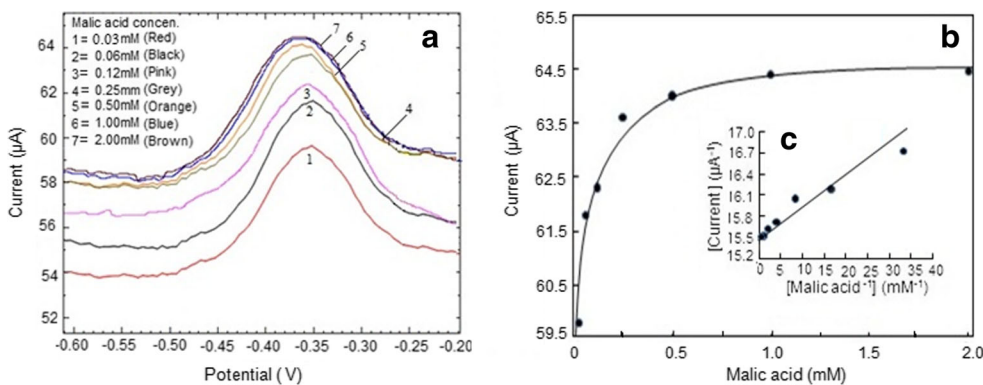


Fig. 2 **a** DPV response of enzyme/c-MWCNT electrode at different concentrations of malic acid in PBS, pH 7.4. **b** Measurement of DPV at variable malic acid concentrations on immobilized malic enzyme/c-

MWCNT electrode. *Inset c* Lineweaver-Burk plot for determination of K_m of nanosensor based on NADP-malate dehydrogenase immobilized on c-MWCNT electrode

Fig. 5 **a** CV of malic acid at different stages of ripening of tomato. **b** DPV of malic acid at different stages of ripening of tomato

