

Correction note

This to notify the corrections for article: Abdel-Maguid, Doaa Safwat et al. Fraudulence Risk Strategic Assessment of Processed Meat Products. Journal of Advanced Veterinary Research, Vol. 9, n. 3, p. 81-90, June 2019.

This sentence was edited: Fifty samples from 6 different meat products (page:82).

The following figures' captions were edited:

Fig. 12. Paraffin sections showing the adulteration of minced meat. a: A wall of the visceral organ. Note the thick layer of smooth muscle fibers. b, c: digitally colored scanned electron micrograph showing fungal contamination (blue colored).

Fig. 13. Digitally colored scanned electron micrograph showing the adulteration of minced meat a: Meat sample contaminated by bacteria and yeast (brown colored) and adulterated by fibrous tissue (violet colored).

This paragraph in the discussion was edited: None of the examined samples were adulterated with hollow organs, an observation that is not in agreement with the study by Abdel Hafeeze et al. (2016). Page 88

This paragraph in the discussion was edited: The smooth muscle fibers of visceral organs were detected in the luncheon meat samples. The degenerative muscle fibers of the heart were detected in the kofta samples, these findings are in accordance with those of Inal (1992), who reported that the muscle cells of intestinal mucosa and heart muscles were detected in salami and sausage samples. Page 88.

Editors apologize for typo mistake in during the reviewing and editing processes.