

## CORRECTION

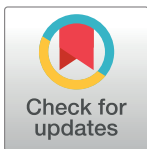
# Correction: Reducing phenolic off-flavors through CRISPR-based gene editing of the *FDC1* gene in *Saccharomyces cerevisiae* x *Saccharomyces eubayanus* hybrid lager beer yeasts

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## Reference

1. Mertens S, Gallone B, Steensels J, Herrera-Malaver B, Cortebeek J, Nolmans R, et al. (2019) Reducing phenolic off-flavors through CRISPR-based gene editing of the *FDC1* gene in *Saccharomyces cerevisiae* x *Saccharomyces eubayanus* hybrid lager beer yeasts. PLoS ONE 14(1): e0209124. <https://doi.org/10.1371/journal.pone.0209124> PMID: 30625138



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