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Corrigendum to “Challenges to assumptions regarding oral shear rate during oral processing and swallowing based on sensory testing with thickened liquids” [Food Hydrocolloids 84C (2018) 173-180]

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The authors regret to inform that Figures 1 and 2 were improperly formatted. The correct figures have been appended below.

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Fig. 1a. Viscosity measurements of xanthan gum (X), guar gum (G), and carboxymethyl cellulose (C) at IDDSI level 1, when matched for apparent viscosity at $50 s^{-1}$.

Fig. 1b. Viscosity measurements of xanthan gum (X), guar gum (G), and carboxymethyl cellulose (C) at IDDSI level 2, when matched for apparent viscosity at 50 s^{-1} .

Fig. 1c. Viscosity measurements of xanthan gum (X), guar gum (G), and carboxymethyl cellulose (C) at IDDSI level 3, when matched for apparent viscosity at $50 s^{-1}$.