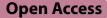
CORRECTION

Journal of Ethnic Foods



Correction: Fermented marine foods of the indigenous arctic people (Inuit) and comparisons with Asian fermented fish

James W. Daily¹ and Sunmin Park^{2*}

Correction: Journal of Ethnic Foods (2024) 11:38. https://doi.org/10.1186/s42779-024-00255-1

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- Figure 1: Geographical distribution of Inuit populations in the northern hemisphere. Red area indicated the Inuit. Adapted from: https://www.narodnatri buna.info
- Figure 2: Contemporary Inuit people dressed in traditional clothing. Downloaded from dreamstime. com. https://www.dreamstime.com/editorial-stockphoto-inuit-eskimo-people-welcoming-foreignersaboriginal-native-group-waiting-to-welcome-visit ors-to-nanortalik-greenland-image73064723. © Teodor Lazarev

B. Freshly caught Minke Whale for Sale at a Butcher in Nuuk, Greenland. This is a seasonal delicacy, strictly regulated by a government quota system,

The original article can be found online at https://doi.org/10.1186/s42779-024-00255-1.

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which allows the Inuit population to continue its special culinary tradition.

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C. Fish drying in the sun: Dried fish in Rodebay settlement. Fresh fish rapidly deteriorates unless some way can be found to preserve it. Drying is a method of food preservation that works by removing water from the food, which inhibits the growth of microorganisms. Open air drying using sun and wind has been practiced since ancient times to preserve food

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