

CORRECTION

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

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

In the original publication of this article, it was not clearly stated that the authors had re-use permissions for several of the figures. The permissions are listed in this correction article, the original article has been updated.

- Figure 1: Geographical distribution of Inuit populations in the northern hemisphere. Red area indicated the Inuit. Adapted from: <https://www.narodnatribuna.info>
- Figure 2: Contemporary Inuit people dressed in traditional clothing. Downloaded from dreamstime.com. <https://www.dreamstime.com/editorial-stock-photo-inuit-eskimo-people-welcoming-foreigners-aboriginal-native-group-waiting-to-welcome-visitors-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,

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 micro-organisms. Open air drying using sun and wind has been practiced since ancient times to preserve food

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Published online: 29 January 2025

Publisher's Note

Springer Nature remains neutral with regard to jurisdictional claims in published maps and institutional affiliations.

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

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