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ERRATUM

In the article "Development of Predictive Models for the Growth Kinetics of *Listeria monocytogenes* on Fresh Pork under Different Storage Temperatures" by Luo et al., *Journal of Food Protection* 78(5):921–926, 2015, doi:10.4315/0362-028X.JFP-14-428, the author byline and affiliations should read as follows:

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