Correction: Comparative Exposure Assessment of ESBL-Producing *Escherichia coli* through Meat Consumption

The *PLOS ONE* Staff

Fig 1 appears incorrectly in the published article. Please see the correct Fig 1 and its caption here. The publisher apologizes for the error.
| **Food chain** | **Model details** |
|----------------|-----------------|
| Meat and meat products | Consumption data (No. portions consumed/year by the Dutch population, portion size) ESBL *E.coli* (EEC) prevalence and concentration |
| Pre-retail processing | Model: inactivation Subdivision: salting / drying & fermenting / heating / none |
| Storage | Model: exponential growth or inactivation Subdivision: room / fridge / freezer Parameters: storage times and temperatures, subdivision fractions, EEC growth and inactivation parameters |
| Cross-contamination | Model: cross-contamination for a fraction of the portions; for which a fraction of EEC’s is transmitted |
| Heating | Model: exponential (D/z) inactivation; linear internal temperature increase Subdivision: raw / rare / medium / done / divided-done Parameters: heating times and temperatures, subdivision fractions / EEC inactivation parameters |

**Fig 1. Overview of the sQMRA model used for the calculations.** In- and output (text box with straight corners), processes (rounded corners) and details (dashed lines) are shown.

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**Reference**

1. Evers EG, Pielaat A, Smid JH, van Duijkeren E, Vennemann FBC, Wijnands LM, et al. (2017) Comparative Exposure Assessment of ESBL-Producing *Escherichia coli* through Meat Consumption. PLoS ONE 12(1): e0169589. doi: 10.1371/journal.pone.0169589 PMID: 28056081