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AUTHOR CORRECTION

Author Correction: Temporal Variation of White Rhino Dung Odours

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The original version of this article unfortunately contained some mistakes. Firstly, Fig. 5 listed a contaminant. The correct version of Fig. 5 can be found here. Second, an incorrect version of the Supplementary Table A1 was mistakenly included. A corrected and updated version of Supplementary Table A1 can be found here as well, pertaining specifically to the important compounds highlighted in Fig. 5 and with additional chemical information included.

The authors apologize for this oversight and for any confusion it may have caused.

The online version of the original article can be found at https://doi.org/10.1007/s10886-017-0890-4

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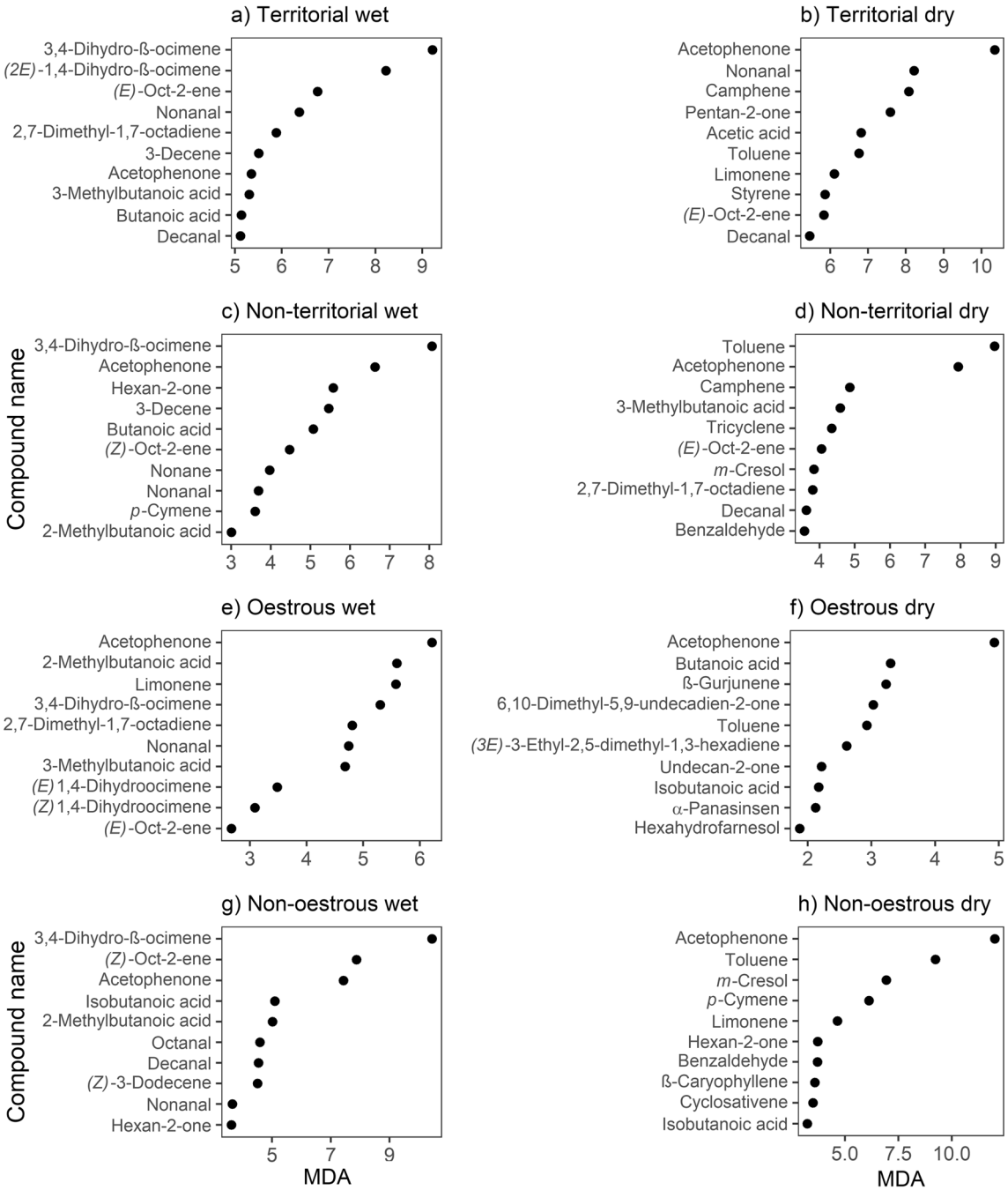

Fig. 5 The importance of volatile organic compounds (VOCs) for distinguishing the age of dung from territorial males, **a**) wet season, **b**) dry season; non-territorial males **c**) wet season, **d**) dry season; estrus females **e**) wet season, **f**) dry season; and non-estrus females **g**) wet season, **h**) dry season. Importance was based on mean decrease in accuracy (MDA). Only the top ten compounds are presented in the figure

Table A1 Chemical information pertaining to the tentative identification of compounds listed in Fig. 5 (the importance of volatile organic compounds for distinguishing the age of dung)

Compound	Retention time (min.)	Retention index RI (calc.)	Retention Index RI (lit.)	Observed Match and R. Match values	Lit. Source of RI /Lit. Source of MS (NIST 2013)	MS-Spectrum in Sample (most abundant peaks)
Alkanes						
Nonane [c]	6.41	900	900	Match: 813 R.Match: 890		
Alkenes						
(*E*)-2-Octene [b]	4.32	799	798	Match: 799 R.Match: 886	Xu et al. (2003)	
(*Z*)-2-Octene [b]	4.38	802	817	Match: 779 R.Match: 853	Garcia-Estaban et al. (2004)	
(*E*)-3-Decene [a]	7.77	961	–	Match: 801 R.Match: 854	41=999 | 55=868 | 69=691 | 56=630 | 43=483 | 70=482 | 39=320 | 42=311 | 29=273 | 27=263 |	69= 999| 41= 732| 70= 651| 55= 615| 56= 348| 43= 226| 140= 222| 39= 207| 57= 199| 67= 194|
(*Z*)-3-Dodecene [a]	13.06	1193	–	Match: 828 R.Match: 886	55=999 | 41=949 | 56=898 | 69=881 | 43=715 | 70=650 | 57=582 | 83=396 | 42=331 | 29=287 |	55= 999 | 43= 751| 41= 731| 69 = 725| 56= 667| 70= 551| 83= 410| 105= 409| 77= 407 | 84= 363|
Aliphatic Aldehydes						
Octanal [c]	8.45	991	1004	Match: 786 R.Match: 903	Moio et al. (1996)	
Nonanal [c]	10.98	1112	1103	Match: 808 R.Match: 850	Flamini et al. (2007)	
Decanal [c]	13.17	1198	1205	Match: 862 R.Match: 887	Baccouri et al. (2007)	
Aliphatic Ketones						
Pentan-2-one [b]	2.43	664	691	Match: 848 R.Match: 859	Macku and Shibamoto (1991)	
Hexan-2-one [b]	4.03	780	790	Match: 856 R.Match: 905	Wu et al. (2007)	
Undecan-2-one [b]	14.61	1269	1291	Match: 652 R.Match: 858	Adams (1999)	
Aliphatic Acids						
Acetic acid [c]	1.82	601	600	Match: 901 R.Match: 920	Whetstine et al. (2005)	
Isobutanoic acid [b]	3.39	740	765	Match: 808 R.Match: 870	Mateo and Zumalacarregui (1996)	
Butanoic acid [b]	4.28	797	790	Match: 813 R.Match: 820	Quijano et al. (2007)	
3-Methylbutanoic acid [b]	4.98	831	831	Match: 664 R.Match: 724	Ventanas et al. (2008)	
2-Methylbutanoic acid [b]	5.40	851	853	Match: 690 R.Match: 745	Kondjoyan et al. (1997)	
Aromatic compounds						
Toluene [c]	3.73	761	762	Match: 923 R.Match: 950	Moon et al. (2006)	
p-Xylene [c]	5.70	866	869	Match: 824 R.Match: 922	Helmig et al. (1996)	
Styrene [c]	6.22	891	894	Match: 773 R.Match: 837	Insausti et al. (2005)	
Benzaldehyde [c]	7.77	960	948	Match: 817 R.Match: 892	Jordan et al. (2001)	
p-Cymene [b]	9.26	1030	1060	Match 643 R.Match: 683	Marongiu et al. (2004)	
Acetophenone [c]	10.14	1073	1062	Match: 914 R.Match: 946	Schwambach and Peterson (2006)	
m-Cresol [c]	10.53	1093	1073	Match: 925 R.Match: 934	Re-Poppi and Santiago-Silva (2002)	
Terpenoids						
Tricyclene [b]	6.98	925	923	Match: 876 R.Match: 910	Pino et al. (2005)	
Camphene [b]	7.62	954	945	Match: 919 R.Match: 962	Zhang et al. (2005)	
3,4-Dihydro-β-ocimene [b]	7.40	944	939	Match: 915 R.Match: 916	Diaz and Kite (2002)	
(*E*)-1,4-Dihydro-β-ocimene [b]	8.33	985	990	Match: 899 R.Match: 959	Buchin et al. (2002)	
(*Z*)-1,4-Dihydro-β-ocimene [b]	8.64	999	990	Match: 866 R.Match: 928	Buchin et al. (2002)	

Table A1 (continued)

Compound	Retention time (min.)	Retention index RI (calc.)	Retention Index RI (lit.)	Observed Match and R. Match values	Lit. Source of RI /Lit. Source of MS (NIST 2013)	MS-Spectrum in Sample (most abundant peaks)
Unknown terpenoid A[a]	7.07	929	–	–	–	55= 999| 41= 981| 67= 847| 39= 653| 68= 473 | 95= 406| 53= 272| 56= 262| 69= 260| 81= 245|
Limonene [c]	9.41	1037	1039	Match: 907 R.Match: 927	Blagojevic et al. (2006)	
β-Caryophyllene [c]	17.72	1442	1440	Match: 904 R.Match: 908	Bylaite and Meyer (2006)	
Cyclosativene [b]	16.73	1393	1370	Match: 886 R.Match: 893	Andrade et al. (2007)	
β-Gurjunene [b]	17.91	1451	1428	Match: 911 R.Match: 936	Saroglou et al. (2007)	
Geranylacetone [b]	17.96	1453	1445	Match: 756 R.Match: 819	Dhanda et al. (2003)	
Unknown terpenoid B[a]	19.49	1533	–	–	–	161= 999 | 122 = 670 | 107 = 588 | 105= 399 | 91 = 389 | 81 = 355 | 204 =338 | 79 = 305| 41 = 299 | 93 = 273 |
Unknown terpenoid C[a]	23.17	1779	–	–	–	32 = 999 | 43 = 844 | 70 = 736 | 55 = 669 | 69 = 621 | 71 = 567 | 57 = 564 | 41 = 562 | 56 = 312 | 58 = 289 |

[a] comparison of MS with published data

[b] comparison of MS and retention time with published data

[c] comparison of MS and retention time with authentic standard

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