

Supplementary Material

Effect of hop β -acids extract supplementation on the volatile compound profile of roasted chicken meat

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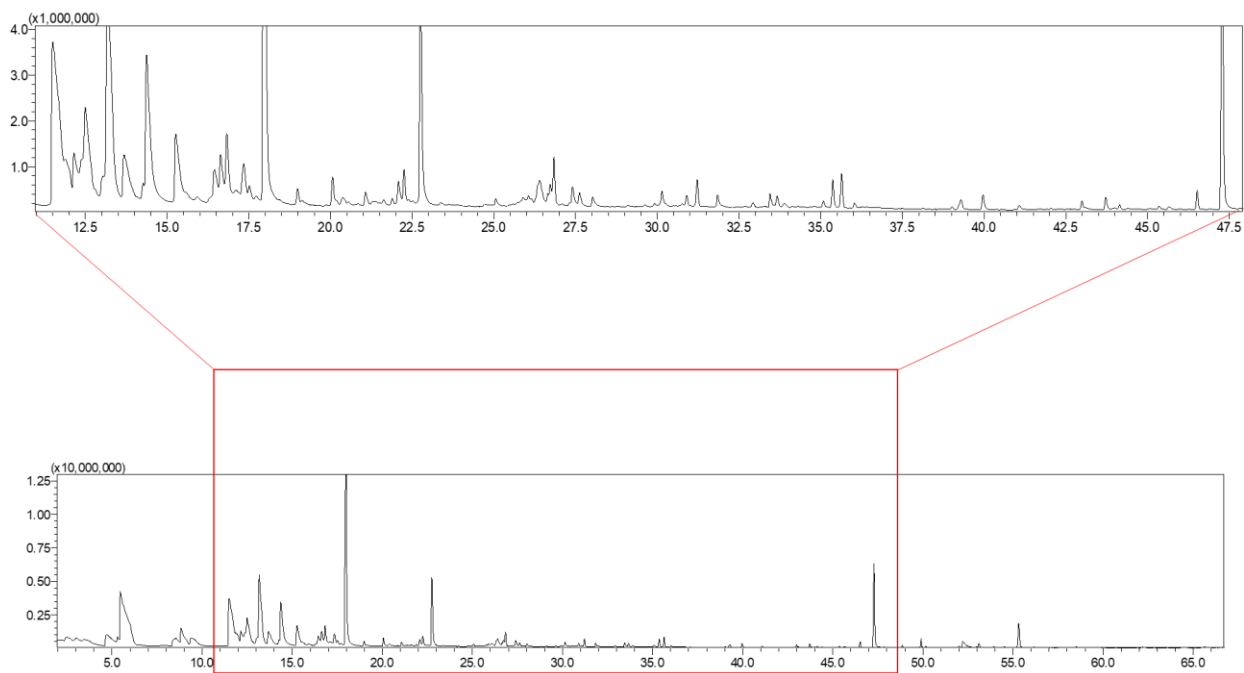


Figure 1S. Chromatogram of volatiles identified by HS-SPME and GC-MS in roasted chicken meat supplemented with 30 mg kg⁻¹ of hop β -acids, expanding the chromatogram from 11 to 47.5 min.