

Table S2: pH and a_w values for the ten batches

pH										
Time (days)	1C	2C	3C	4C	5C	1T	2T	3T	4T	5T
0	5.24±0.02 ^{a,a}	5.14±0.03 ^{a,a}	5.56±0.04 ^{b,b}	5.65±0.04 ^{bc,b}	5.69±0.01 ^{c,c}	5.25±0.04 ^{a,a}	5.14±0.03 ^{a,ab}	5.56±0.04 ^{b,c}	5.65±0.04 ^{bc,c}	5.68±0.04 ^{c,c}
4	5.24±0.02 ^{c,a}	5.13±0.03 ^{ab,a}	5.52±0.03 ^{d,ab}	5.60±0.02 ^{d,b}	5.56±0.03 ^{d,b}	5.17±0.03 ^{abc,a}	5.11±0.03 ^{a,a}	5.22±0.01 ^{bc,a}	5.19±0.01 ^{abc,a}	5.14±0.02 ^{ab,a}
15	5.19±0.01 ^{b,a}	5.19±0.01 ^{b,a}	5.42±0.02 ^{c,a}	5.36±0.03 ^{c,a}	5.34±0.03 ^{c,a}	5.16±0.01 ^{ab,a}	5.09±0.02 ^{a,a}	5.23±0.01 ^{b,a}	5.22±0.02 ^{b,ab}	5.17±0.01 ^{b,a}
30	5.35±0.01 ^{bc,b}	5.33±0.04 ^{b,b}	5.48±0.01 ^{d,ab}	5.47±0.02 ^{d,a}	5.43±0.02 ^{cd,a}	5.22±0.01 ^{a,a}	5.21±0.01 ^{a,b}	5.34±0.01 ^{bc,b}	5.33±0.04 ^{b,b}	5.30±0.02 ^{ab,b}
a_w										
Time (days)	1C	2C	3C	4C	5C	1T	2T	3T	4T	5T
0	0.977±0.001 ^{ab,d}	0.975±0.001 ^{a,c}	0.978±0.006 ^{ab,d}	0.978±0.001 ^{ab,d}	0.980±0.002 ^{b,d}	0.977±0.001 ^{ab,d}	0.975±0.001 ^{ab,d}	0.977±0.001 ^{a,a}	0.978±0.001 ^{ab,d}	0.980±0.002 ^{b,d}
4	0.965±0.005 ^{a,c}	0.962±0.004 ^{a,c}	0.960±0.002 ^{a,c}	0.959±0.003 ^{a,c}	0.954±0.004 ^{a,c}	0.965±0.002 ^{a,c}	0.965±0.001 ^{a,c}	0.511±0.633 ^{a,a}	0.961±0.003 ^{a,c}	0.965±0.001 ^{a,c}
15	0.936±0.001 ^{e,b}	0.935±0.002 ^{de,b}	0.936±0.003 ^{e,b}	0.928±0.001 ^{bc,b}	0.928±0.001 ^{cd,b}	0.929±0.001 ^{cd,b}	0.928±0.001 ^{cd,b}	0.930±0.002 ^{cde,a}	0.923±0.003 ^{a,b}	0.922±0.001 ^{ab,b}
30	0.898±0.002 ^{d,a}	0.894±0.003 ^{bcd,a}	0.897±0.001 ^{d,a}	0.897±0.002 ^{d,a}	0.895±0.004 ^{cd,a}	0.880±0.003 ^{a,a}	0.879±0.001 ^{a,a}	0.885±0.002 ^{abc,a}	0.882±0.005 ^{ab,a}	0.880±0.004 ^{a,a}

Letters as superscripts indicate significant differences by column based on ANOVA and Tukey's test ($p < 0.05$) by row (first) and by column (second). Additives used for different batches are indicated as 1: lactic acid; 2: glucono-D-lactone; 3: sodium acetate/sodium lactate; 4: nitrites from vegetables (80 ppm); 5: sodium nitrite (80 ppm). Groups following different ripening conditions are indicated as T: traditional ripening; C: cold ripening.