

Supplementary Materials

Table S1. Effect of fermented extracts on food preservation. Total bacterial load (Log CFU/g) in minced pork meat added or not with fermented tomato extract/preservative. ANOVA test was used to evaluate differences among treatments (addition or not of fermented extracts/preservatives) at the same time of storage.

Sample	T ₀	T ₃	T ₆	T ₉
Minced meat (control)		8.51 ± 0.14 ^e	9.68 ± 0.41 ^d	10.48 ± 0.03 ^c
Fermented extract (0.8 %)		7.32 ± 0.00 ^c	8.68 ± 0.30 ^c	8.51 ± 0.51 ^b
Fermented extract (1.2 %)		6.61 ± 0.04 ^b	7.92 ± 0.03 ^b	8.05 ± 0.01 ^{ab}
Fermented extract (1.6 %)	6.94 ± 0.10	6.43 ± 0.03 ^b	7.59 ± 0.01 ^{ab}	7.93 ± 0.11 ^a
Fermented extract (2.4 %)		6.04 ± 0.03 ^a	7.35 ± 0.15 ^a	7.61 ± 0.04 ^a
1.2 % of sodium lactate		8.09 ± 0.04 ^d	9.47 ± 0.16 ^d	10.04 ± 0.07 ^c
2.5 % of sodium lactate/sodium diacetate		7.31 ± 0.19 ^c	7.23 ± 0.08 ^a	7.63 ± 0.49 ^a

Table S2. Effect of fermented tomato extracts on *Salmonella* spp. *Salmonella* spp. concentration (Log CFU/g) in minced pork meat added or not with fermented tomato extract/preservative. ANOVA test was used to evaluate differences among treatments (addition or not of fermented extracts/preservatives) at the same time of storage.

Sample	T ₀	T ₃	T ₆	T ₉
Minced meat (control)		6.58 ± 0.17 ^c	6.90 ± 0.12 ^c	7.69 ± 0.12 ^c
Fermented extract (1.6 %)		5.64 ± 0.08 ^a	5.54 ± 0.07 ^a	5.14 ± 0.25 ^a
1.2 % of sodium lactate	5.99 ± 0.05	6.29 ± 0.29 ^{bc}	7.09 ± 0.20 ^c	7.91 ± 0.19 ^c
2.5 % of sodium lactate/sodium diacetate		6.02 ± 0.26 ^{ab}	6.11 ± 0.07 ^b	5.99 ± 0.12 ^b

Table S3. Effect of fermented tomato extracts on *L. monocytogenes*. Behaviour of *L. monocytogenes* (Log CFU/g) in minced pork meat added or not with fermented tomato extract/preservative. ANOVA test was used to evaluate differences among treatments (addition or not of fermented extracts/preservatives) at the same time of storage.

Sample	T ₀	T ₃	T ₆	T ₉
Minced meat (control)		5.64 ± 0.01 ^a	5.91 ± 0.08 ^c	6.18 ± 0.07 ^d
Fermented extract (1.6 %)		5.56 ± 0.04 ^a	5.35 ± 0.02 ^a	4.41 ± 0.02 ^a
1.2 % of sodium lactate	5.79 ± 0.13	5.84 ± 0.07 ^b	5.86 ± 0.18 ^{bc}	5.93 ± 0.04 ^c
2.5 % of sodium lactate/sodium diacetate		5.70 ± 0.16 ^{ab}	5.70 ± 0.09 ^b	5.50 ± 0.05 ^b

Table S4. Effect of fermented tomato extracts on *B. cereus*. Behaviour of *B. cereus* (Log CFU/g) in minced pork meat added or not with fermented tomato extract/preservative. ANOVA test was used to evaluate differences among treatments (addition or not of fermented extracts/preservatives) at the same time of storage.

Sample	T ₀	T ₃	T ₆	T ₉
Minced meat (control)		6.48 ± 0.67 ^b	6.96 ± 0.06 ^b	7.39 ± 0.30 ^b
Fermented extract (1.6 %)	4.74 ± 0.06	4.82 ± 0.80 ^a	4.35 ± 0.07 ^a	5.15 ± 0.21 ^a
1.2 % of sodium lactate		5.97 ± 0.39 ^b	7.02 ± 0.34 ^b	7.32 ± 0.22 ^b

2.5 % of sodium lactate/sodium
diacetate

4.54 ± 0.09^a

4.50 ± 0.71^a

5.28 ± 0.02^a
