

## **Safety and quality of canned sardine after opening: a shelf-stability study**

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**Table S1.** Relative composition and labelled shelf life of canned sardines.

ID	Ingredients		Net weight/Drained weight (g/g)	Shelf life (years)
	Description	Percentage (%)		
<b>Sardine in light brine (SB)</b>	Sardine	70	120/84	3
	Water	29		
	Salt	1		
<b>Sardine in vegetable oil (SO)</b>	Sardine	70	120/84	5
	Vegetable oil	29		
	Salt	1		
<b>Sardine in tomato sauce (ST)</b>	Sardine	65	120/78	4
	Tomato	30		
	Vegetable oil	4		
	Salt	1		