



Figure S1. Effect of LNT on the sensory attributes of the goose meatball.

Table S1. P value of two-way ANOVA.

	LNT content	Storage time	LNT content×Storage time
pH	< 0.001	< 0.001	0.001
L*	< 0.001	< 0.001	0.651
a*	< 0.001	< 0.001	0.533
b*	< 0.001	< 0.001	< 0.001
TBARS	< 0.001	< 0.001	< 0.001
TVB-N	< 0.001	< 0.001	0.001
Df	< 0.001	< 0.001	0.117

Hardness(N)	< 0.001	< 0.001	0.003
Springiness(mm)	0.001	< 0.001	0.146
Cohesiveness(ratio)	0.001	< 0.001	0.243
Chewiness(N*mm)	< 0.001	< 0.001	< 0.001
