

Table S1. The average particle size of pork paste gels from minced meat before storage (Day 0) and after refrigerated storage for 5 days in modified atmosphere with different O₂ concentrations.

Parameter	Day 0	0%	20%	40%	60%	80%	P value
<i>D</i> _{3,2} (μm)	20.70 ± 0.06 ^f	26.03 ± 0.15 ^e	27.67 ± 0.23 ^d	29.77 ± 0.29 ^c	31.60 ± 0.29 ^b	48.67 ± 0.26 ^a	<0.001
<i>D</i> _{4,3} (μm)	37.43 ± 0.41 ^e	53.47 ± 1.18 ^d	64.83 ± 2.37 ^c	81.00 ± 0.17 ^b	86.43 ± 2.20 ^b	123.33 ± 2.85 ^a	<0.001

Note: *D*_{3,2} is the mean diameter in surface, *D*_{4,3} is the mean diameter in volume. Mean values ± standard error. Different lowercase letters (a-f) in the same line indicated significant differences between treatment groups at *p* < 0.05.