

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
$D_{3,2}$ (μm)	20.70 \pm 0.06 ^f	26.03 \pm 0.15 ^e	27.67 \pm 0.23 ^d	29.77 \pm 0.29 ^c	31.60 \pm 0.29 ^b	48.67 \pm 0.26 ^a	<0.001
$D_{4,3}$ (μm)	37.43 \pm 0.41 ^e	53.47 \pm 1.18 ^d	64.83 \pm 2.37 ^c	81.00 \pm 0.17 ^b	86.43 \pm 2.20 ^b	123.33 \pm 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 \pm standard error. Different lowercase letters (^{a-f}) in the same line indicated significant differences between treatment groups at $p < 0.05$.