

# Determination of Biogenic Amine Level Variations upon Storage, in Chicken Breast Coated with Edible Protective Film

Aneta Jastrzębska <sup>1,\*</sup>, Anna Kmieciak <sup>2</sup>, Zuzanna Gralak <sup>1</sup>, Kamil Brzuzy <sup>1</sup>, Jacek Nowaczyk <sup>3</sup>, Marcin Cichosz <sup>4</sup>, Marek P. Krzemiński <sup>2</sup> and Edward Szłyk <sup>1</sup>

<sup>1</sup> Department of Analytical Chemistry and Applied Spectroscopy, Faculty of Chemistry, NCU in Toruń, 87-100 Toruń, Poland; 302301@stud.umk.pl (Z.G.); 302298@stud.umk.pl (K.B.); eszlyk@umk.pl (E.S.)

<sup>2</sup> Department of Organic Chemistry, Faculty of Chemistry, NCU in Toruń, 87-100 Toruń, Poland; akmieciak@umk.pl (A.K.); [mkrzem@umk.pl](mailto:mkrzem@umk.pl) (M.P.K.)

<sup>3</sup> Department of Physical Chemistry and Polymer Physical Chemistry, Faculty of Chemistry, NCU in Toruń, 87-100 Toruń, Poland; janowa@umk.pl

<sup>4</sup> Department of Chemical Technology, Faculty of Chemistry, NCU in Toruń, 87-100 Toruń, Poland; chemik@chem.umk.pl

\* Correspondence: aj@umk.pl

## Supporting materials

**Table S1.** Results of the microbial counts (average value  $\pm$  standard deviation) [ $\log_{10}\text{CFU}\cdot\text{g}^{-1}$ ] in meat samples after 48 and 96 hours of storage at 4°C

	start	48 hours	96 hours
CM	7.25 $\pm$ 0.27	9.45 $\pm$ 0.24	10.74 $\pm$ 0.13
M-EF0.0	-	8.78 $\pm$ 0.30	9.81 $\pm$ 0.17
M-EF0.r	-	8.07 $\pm$ 0.14	9.96 $\pm$ 0.18

where: **CM** - control meat, **M-EF0.0** - meat samples with emulsion coating, **M-EF0.r** - meat samples with emulsion coating and RA.

**Table S2.** Results of the total biogenic amines (TBAs) and TBARS contents (average value  $\pm$  standard deviation) [ $\text{mg}\cdot\text{kg}^{-1}$ ] in meat samples during storage at 4°C

	start	24 hours	48 hours	72 hours	96 hours
TBARS					
CM	0.0785 $\pm$ 0.004	0.0833 $\pm$ 0.004	0.0854 $\pm$ 0.006	0.1001 $\pm$ 0.002	0.124 $\pm$ 0.004
M-EF0.0	-	0.0708 $\pm$ 0.005	0.0782 $\pm$ 0.001	0.0862 $\pm$ 0.002	0.0957 $\pm$ 0.006
M-EF0.r	-	0.0781 $\pm$ 0.008	0.0767 $\pm$ 0.003	0.0811 $\pm$ 0.003	0.0904 $\pm$ 0.005
SBAs					
CM	40.78 $\pm$ 1.87	45.01 $\pm$ 1.87	62.79 $\pm$ 0.73	71.30 $\pm$ 0.23	121.02 $\pm$ 0.34
M-EF0.0	-	42.79 $\pm$ 0.36	60.00 $\pm$ 0.32	71.01 $\pm$ 0.28	112.68 $\pm$ 0.78
M-EF0.r	-	40.39 $\pm$ 0.42	46.68 $\pm$ 0.26	65.88 $\pm$ 0.51	103.92 $\pm$ 0.40

where: **CM** - control meat, **M-EF0.0** - meat samples with emulsion coating, **M-EF0.r** - meat samples with emulsion coating and RA; TBARS - 2- thiobarbituric acid reactive substances index; SBAs - calculated sum of all BAs