

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

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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