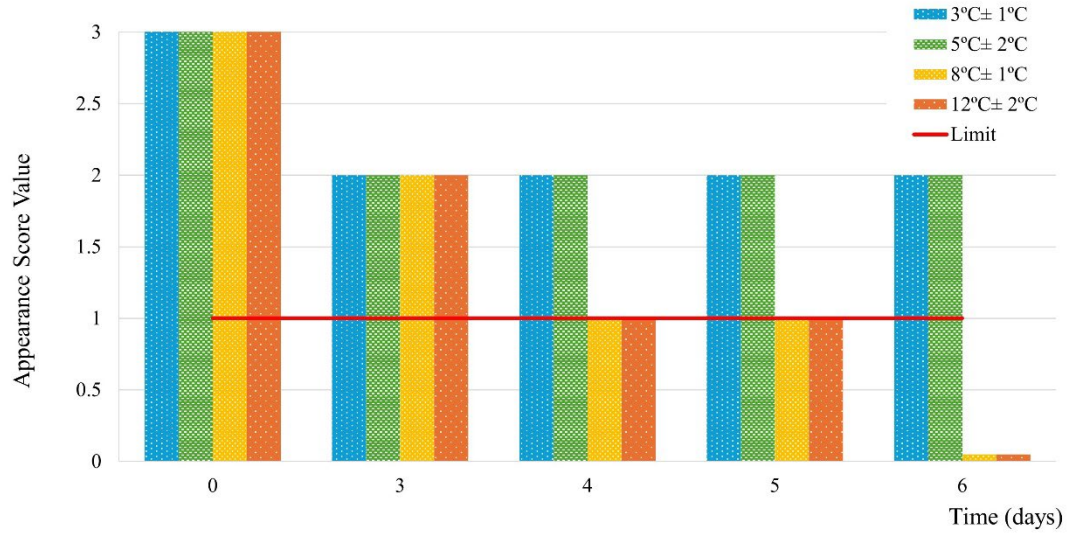


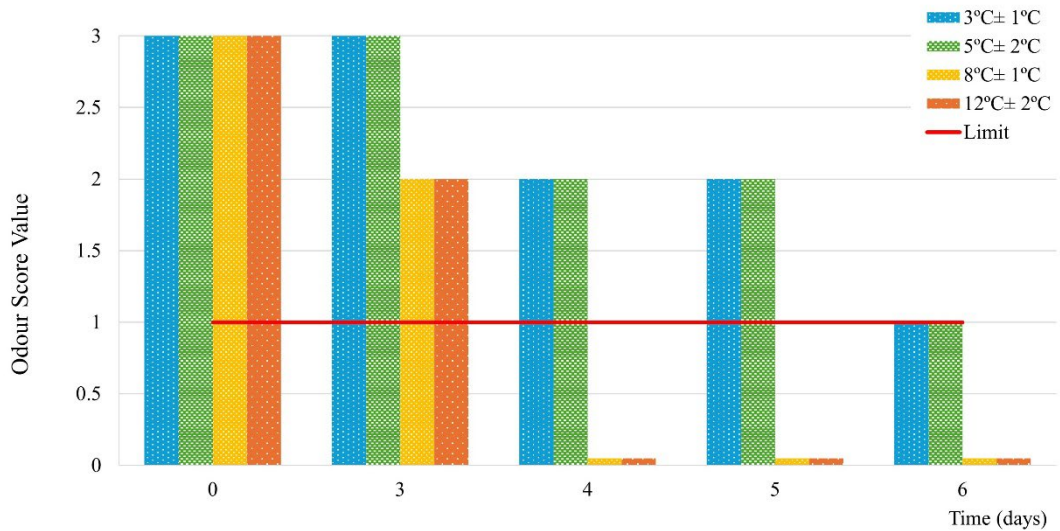
Supplementary material

Extending the shelf-life of live clams, *Venerupis corrugata*. Important aspects of current packaging and advances in modified atmosphere packaging

Goes C.B., Teixeira, S., Mena, C., Silva, F., Cruz, A., Basílio, I., Hogg, C., Sivertsvik M., Teixeira, P., Poças, F.

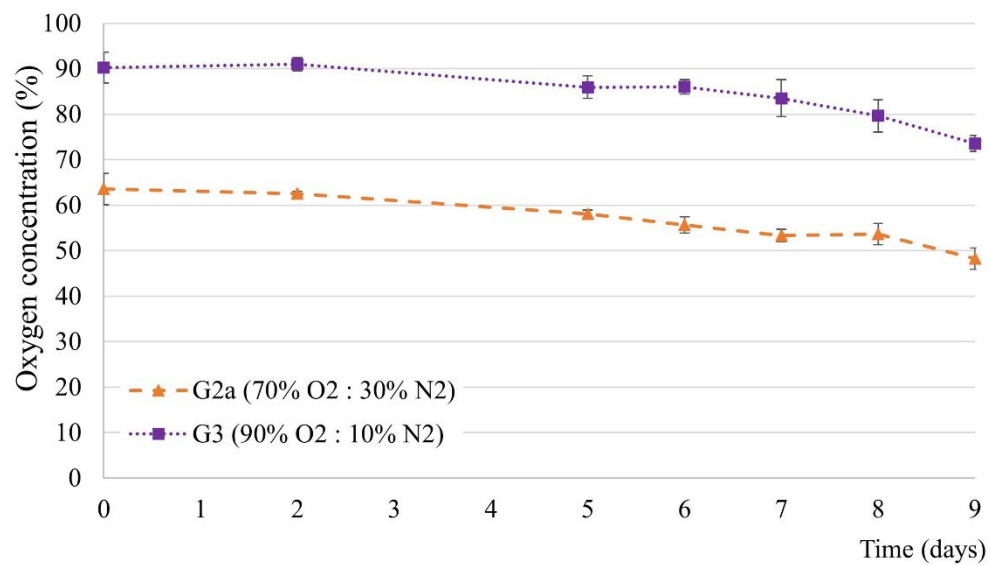


(a)

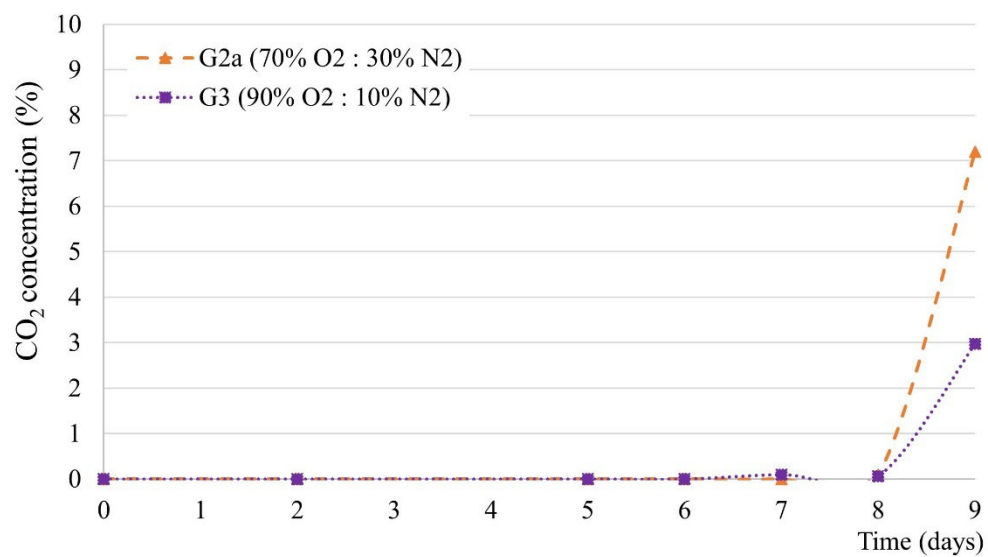


(b)

Figure S1. Sensory analysis score value of clams stored at different temperatures: (a) appearance, (b) odour. Limit of acceptability score value below 1.

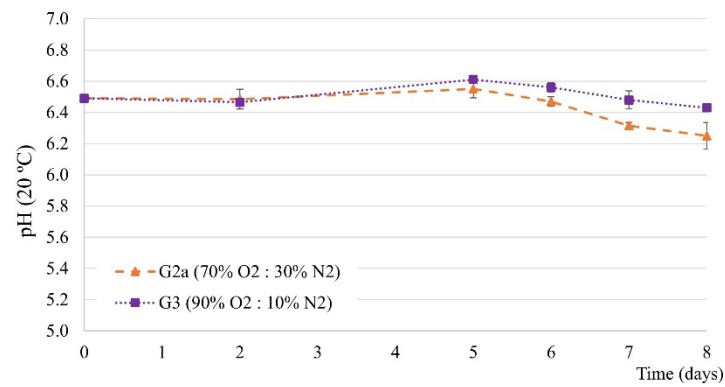


(a)

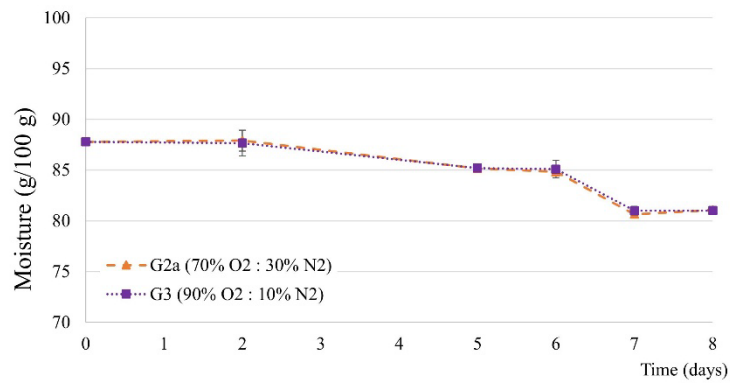


(b)

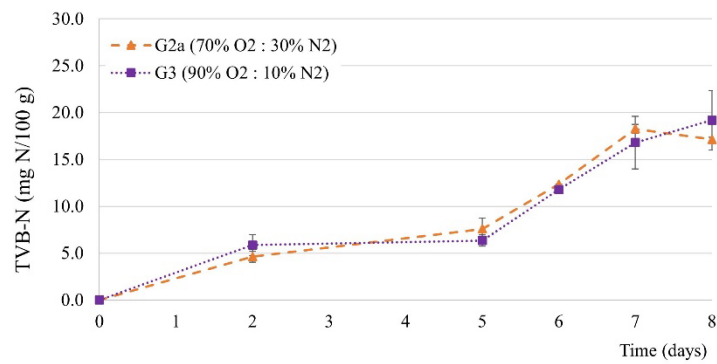
Figure S2. Gas concentration in headspace: (a) % oxygen and (b) % carbon dioxide during shelf-life evaluation in clams under MAP conditions (G2a, G3).



(a)

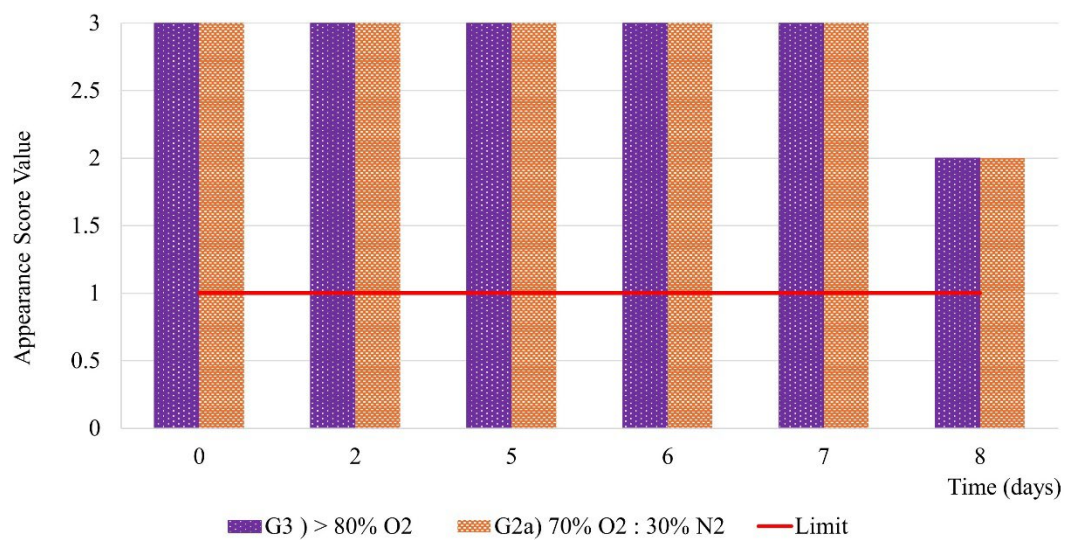


(b)

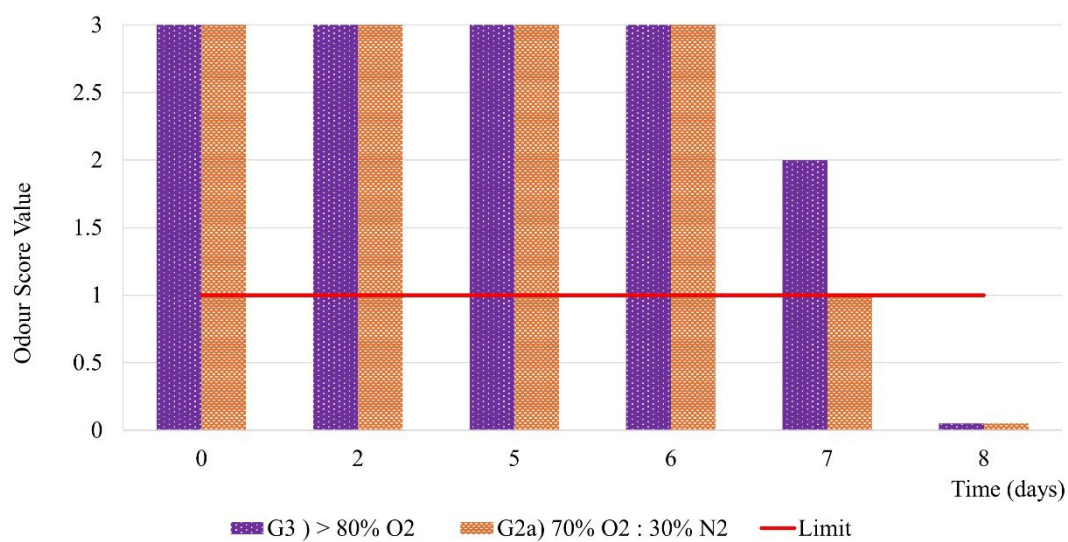


(c)

Figure S3. Chemical results: pH (a), moisture (b) and TVB-N (c) of the samples evaluated under different MAP Conditions (G2a, G3) over time.



(a)



(b)

Figure S4. Sensory analysis score value of the samples evaluated under different MAP Conditions (G2a, G3) over time: (a) appearance, (b) odour. Limit of acceptability score value below 1.