

Table S1. Physico-chemical parameters of sausages “cacciatore” standard dough. The pH and a_w values are expressed as mean \pm standard deviation (SD).

Sampling (days)	pH value	a_w value
1	5.8	0.96
3	5.4 \pm 0.2	0.95
8	5.3	0.93 \pm 0.1
17	5.4 \pm 0.1	0.89
21	5.4 \pm 0.3	0.87 \pm 0.2
28	5.1 \pm 0.1	0.84 \pm 0.3

Table S2. Physico-chemical parameters in cooked ham. C - square slices (control) and PEC - square slices with plant extract added (10 μ l/g). The pH and a_w values are expressed as mean \pm standard deviation (SD) of three determinations. ns means no statistical differences between PEC and C by t-test and ANOVA.

Sampling (days)	PEC		C (control)	
	pH value	a_w value	pH value	a_w value
1	6.02 \pm 0.02	0.97	6.11 \pm 0.01 (ns)	0.97 \pm 0.01 (ns)
3	6.02 \pm 0.01	0.97 \pm 0.01	6.10 (ns)	0.97 (ns)
8	6.04 \pm 0.02	0.96 \pm 0.02	6.10 (ns)	0.97 \pm 0.01 (ns)
17	6.05 \pm 0.04	0.97 \pm 0.03	6.09 \pm 0.01 (ns)	0.96 \pm 0.01 (ns)
21	6.08	0.97 \pm 0.01	6.07 \pm 0.03 (ns)	0.97 \pm 0.02 (ns)
28	6.11 \pm 0.01	0.96 \pm 0.01	6.06 \pm 0.02 (ns)	0.96 \pm 0.02 (ns)