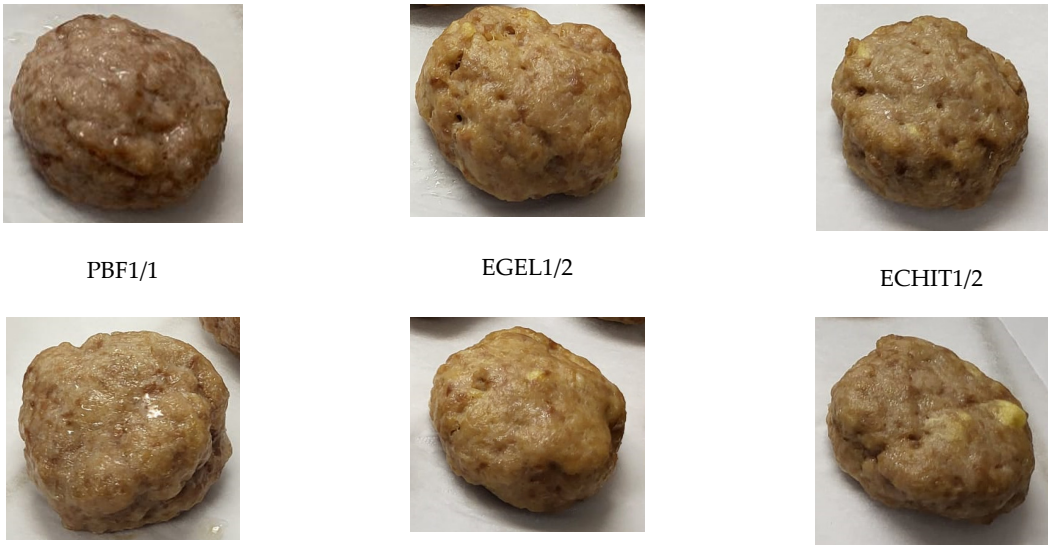
EGEL ECHIT

Figure S1. Appearance of gelatin (EGEL) and chitosan (ECHIT) emulsion gels; EGEL – emulsion gel stabilized by gelatin; ECHIT – emulsion gel stabilized by chitosan.



PBF1/1 EGEL1/2 ECHIT1/2

PBF1/2 EGEL1/1 ECHIT1/1

Figure S2. Appearance of control and reformulated patties immediately after processing; PBF1/1 – normal fat patties; PBF1/2 - patties made by half replacement of pork backfat with water; EGEL1/2 – patties made by half replacement of pork backfat with EGEL; ECHIT1/2 – patties made by half replacement of pork backfat with ECHIT; EGEL1/1 – patties made by full replacement of pork backfat with EGEL; ECHIT1/1 – patties made by full replacement of pork backfat with ECHIT.