Table S-II. Nutritional composition and pH value changes during storage at 20 and 40 °C, for the samples of beef goulash and meatballs in tomato sauce

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| Food product | Duration  of the experiment, months | Storage period, y/m/da) | Degree  of damageb) | Nutritional composition,  g (100 g)-1 | | | pH |
| Protein | Fat | NaCl |
| Beef  goulash | 3 | 1y/2m/10d | UD, 20°C | 18.90 | 11.00 | 1.05 | 6.20 |
| UD, 40°C | 19.69 | 10.11 | 1.10 | 6.11 |
| LDD, 20°C | 19.38 | 10.54 | 1.10 | 6.26 |
| LDD, 40°C | 18.97 | 10.03 | 1.06 | 6.14 |
| HDD, 20°C | 19.15 | 10.87 | 1.07 | 6.17 |
| HDD, 40°C | 19.06 | 10.98 | 1.09 | 6.17 |
| 6 | 1y/5m/10d | UD, 20°C | 19.63 | 10.08 | 1.10 | 6.23 |
| UD, 40°C | 19.98 | 10.12 | 1.09 | 6.29 |
| LDD, 20°C | 20.03 | 9.99 | 1.16 | 6.25 |
| LDD, 40°C | 19.39 | 10.50 | 1.10 | 6.27 |
| HDD, 20°C | 20.52 | 10.37 | 1.04 | 6.33 |
| HDD, 40°C | 18.88 | 10.86 | 1.17 | 6.24 |
| 9 | 1y/8m/10d | UD, 20°C | 20.96 | 10.86 | 0.93 | 6.29 |
| UD, 40°C | 21.89 | 14.29 | 1.05 | 6.29 |
| LDD, 20°C | 19.78 | 10.02 | 1.00 | 6.24 |
| LDD. 40°C | 19.69 | 10.99 | 1.10 | 6.28 |
| HDD, 20°C | 20.67 | 10.26 | 1.12 | 6.31 |
| HDD, 40°C | 19.35 | 10.53 | 1.07 | 6.30 |
| 12 | 1y/11m/10d | UD, 20°C | 19.10 | 11.76 | 1.14 | 6.55 |
| UD, 40°C | 19.19 | 13.45 | 1.15 | 6.57 |
| LDD, 20°C | 19.21 | 11.54 | 1.17 | 6.52 |
| LDD, 40°C | 18.22 | 12.82 | 1.13 | 6.54 |
| HDD. 20°C | 19.45 | 13.58 | 1.13 | 6.59 |
| HDD. 40°C | 18.93 | 10.84 | 1.04 | 6.40 |
| Meatballs in tomato sauce | 3 | 1y/1m/5d | UD, 20°C | 12.70 | 7.13 | 1.62 | 5.97 |
| UD, 40°C | 12.47 | 7.55 | 1.78 | 5.95 |
| LDD, 20°C | 13.60 | 7.76 | 1.70 | 5.94 |
| LDD, 40°C | 12.78 | 7.87 | 1.63 | 5.91 |
| HDD, 20°C | 13.25 | 7.31 | 1.67 | 6.02 |
| HDD, 40°C | 13.05 | 7.68 | 1.73 | 5.91 |
| 6 | 1y/4m/5d | UD, 20°C | 12.78 | 7.36 | 1.62 | 6.06 |
| UD, 40°C | 13.00 | 7.55 | 1.70 | 6.00 |
| LDD, 20°C | 12.57 | 7.17 | 1.63 | 6.10 |
| LDD, 40°C | 12.99 | 7.71 | 1.73 | 6.04 |
| HDD, 20°C | 11.67 | 7.10 | 1.40 | 6.20 |
| HDD, 40°C | 12.36 | 7.19 | 1.69 | 6.06 |
| 9 | 1y/7m/5d | UD, 20°C | 13.54 | 7.29 | 1.44 | 6.02 |
| UD, 40°C | 13.17 | 7.77 | 1.40 | 5.92 |
| LDD, 20°C | 12.76 | 7.58 | 1.64 | 6.10 |
| LDD, 40°C | 12.98 | 7.49 | 1.65 | 5.98 |
| HDD, 20°C  HDD, 40°C | 13.01 | 7.37 | 1.67 | 6.07 |
| 13.21 | 7.88 | 1.70 | 6.00 |
| 12 | 1y/10m/5d | UD, 20°C | 12.56 | 7.31 | 1.44 | 6.11 |
| UD, 40°C | 13.15 | 7.20 | 1.50 | 6.15 |
| LDD, 20°C | 12.47 | 7.52 | 1.43 | 6.16 |
| LDD, 40°C | 12.38 | 7.49 | 1.30 | 6.20 |
| HDD, 20°C | 12.33 | 7.78 | 1.47 | 6.07 |
| HDD, 40°C | 13.45 | 7.18 | 1.39 | 6.19 |

a)  y/m/d = year/month/day

b) UND – undamaged cans;LDD – cans with lower degree of damage; HDD – cans with higher degree of damage