

Chemical, safety and quality attributes of traditional cottage sausage

KRZYSZTOF SURÓWKA^{1}, IRENEUSZ MACIEJASZEK¹, KAMILA WALCZAK¹,
MARIA WALCZYCKA¹, BARBARA SURÓWKA², MAGDALENA RZEPKA¹, JOANNA BANAŚ¹*

¹*Department of Refrigeration and Food Concentrates, Faculty of Food Technology,
University of Agriculture in Krakow, Krakow, Poland*

²*University Centre of Veterinary Medicine UJ-UR, Cracow, Poland*

Supplementary material

Table S1. Results of the principal component analysis (PCA) for the first five principal components

Principal component	Eigenvalue		Explained variance (%)	
	for PC	cumulative	by PC	cumulative
PC1	4.475	4.475	29.83	29.83
PC2	2.451	6.926	16.34	46.17
PC3	1.871	8.796	12.47	58.64
PC4	1.666	10.462	11.11	69.75
PC5	1.539	12.002	10.26	80.01

Table S2. Principal component loadings for the first five principal components

Variable	PC1	PC2	PC3	PC4	PC5
Moisture	−0.334	0.313	0.139	0.020	−0.142
Protein	−0.247	−0.113	−0.476	−0.205	−0.197
Fat	0.337	−0.331	−0.089	0.070	0.190
Ash	−0.396	−0.160	0.284	0.093	−0.008
ANC	−0.401	−0.076	−0.277	−0.140	−0.043
Nitrites	−0.282	−0.377	−0.053	−0.035	0.058
NaCl	−0.343	−0.281	0.245	0.141	−0.014
Cholesterol	−0.159	−0.130	−0.515	0.181	0.349
pH	−0.082	0.309	0.112	0.553	0.110
Water activity	−0.045	0.516	−0.141	−0.157	−0.076
Histamine	−0.059	0.318	−0.204	−0.296	0.370
TLBA	0.025	0.027	0.199	−0.377	0.465
LAB	0.021	0.100	−0.275	0.195	−0.474
Chewiness	−0.206	0.156	−0.117	0.441	0.427
OSQ	−0.351	0.093	0.242	−0.278	−0.003

ANC – amino nitrogen content; TLBA – total level of biogenic amines; LAB – lactic acid bacteria level; OSQ – overall sensory quality