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Fig. S1. Appearance of the extra virgin olive oil and turkey meat formulation (solidified with pasteurization at 65 °C for 40 min) that was used as pork fat substitute in this study

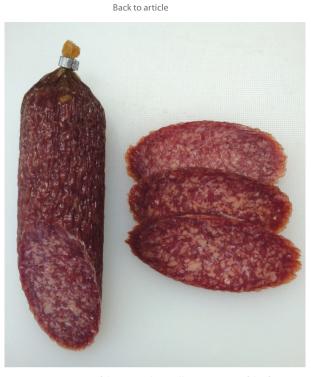


Fig. S2. Appearance of the cut and overall appearance of dry fermented sausages produced in this study with extra virgin olive oil and *L. casei* 62