

[Back to article](#)**Table S1.** Applied experimental design, main and interaction effects of ginseng extract amounts and storage time on pH, colour, thiobarbituric acid reactive substances (TBARS) and lipid hydroperoxide (LPO) values in cooked ground beef samples stored at 4 °C

Experimental group	w(ginseng extract)/%					
Control	0					
G01	0.1					
G05	0.5					
G10	1					
G15	1.5					
G20	2					

  

Independent variable	Dependent variable					
	pH	<i>L</i> *	<i>a</i> *	<i>b</i> *	TBARS	LPO
GEA	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001
ST	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001
GEA×ST	0.170	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001

GEA=ginseng extract amount, ST=storage time. G01 to G20=ginseng extract added to ground beef at 0.1, 0.5, 1.0, 1.5 and 2.0 %