

Supplementary material

Evaluation of lipid oxidation in fresh goat sausages prepared with different amounts of fat, 5%, 12.5% and 20% and with 2% of chitosan (samples F5C, F12.5C and F20C) and without chitosan (samples F5, F12.5 and F20) stored at 4 °C for 15 days. Different letters (a–b) differ significantly ($p < 0.05$) in time. Different letters (A–B) differ significantly ($p < 0.05$) in samples. A confidence interval of 95% ($p < 0.05$) was considered in all cases.

