

Table S1. Proximate chemical composition of dry fermented sausages.

| FC (%) | moisture | protein | fat | ash |
|--------|------------|------------|------------|-----------|
| 15 | 32.17±0.56 | 28.66±0.20 | 32.18±1.19 | 5.72±0.11 |
| 25 | 33.27±1.62 | 23.14±0.40 | 36.29±0.97 | 5.35±0.43 |

FC – fat; Means ± Stdev;

Table S2. The effect of two-way, three-way and four-way interactions among processing parameters on the quality of dry fermented sausages expressed as p-value

| p | pH | <i>L</i> * | <i>a</i> * | <i>b</i> * | TBARS | TPC | LAB | Hardness | Springiness | Cohesiveness | Chewiness | Color | Odor | Flavor |
|-------------|---------|------------|------------|------------|---------|-------|-------|----------|-------------|--------------|-----------|---------|---------|---------|
| FC*NC | 0.619 | 0.244 | 0.038 | 0.796 | 0.150 | 0.876 | 0.809 | 0.496 | 0.860 | 0.848 | 0.283 | 0.045 | 0.003 | 0.243 |
| FC*SD | 0.059 | 0.009 | 0.491 | 0.005 | < 0.001 | 0.880 | 0.408 | < 0.001 | < 0.001 | < 0.001 | < 0.001 | < 0.001 | 0.622 | 0.305 |
| NC*SD | 0.837 | 0.657 | 0.057 | 0.153 | < 0.001 | 0.176 | 0.039 | 0.135 | 0.013 | 0.297 | 0.029 | 0.031 | 0.145 | 0.790 |
| FC*JC | 0.200 | 0.069 | 0.070 | 0.008 | 0.899 | 0.578 | 0.121 | 0.037 | 0.008 | < 0.001 | 0.094 | < 0.001 | 0.570 | 0.028 |
| NC*JC | 0.992 | 0.819 | 0.880 | 0.020 | 0.996 | 0.956 | 0.326 | 0.854 | 0.770 | 0.048 | 0.761 | 0.125 | < 0.001 | < 0.001 |
| SD*JC | < 0.001 | 0.546 | 0.090 | 0.010 | 0.833 | 0.456 | 0.215 | 0.589 | 0.336 | < 0.001 | 0.389 | < 0.001 | < 0.001 | < 0.001 |
| FC*NC*SD | 0.005 | 0.626 | 0.003 | 0.001 | < 0.001 | 0.805 | 0.990 | 0.118 | < 0.001 | 0.645 | < 0.001 | < 0.001 | 0.719 | 0.841 |
| FC*NC*JC | 0.759 | 0.824 | 0.352 | 0.442 | 0.998 | 0.596 | 0.965 | 0.458 | 0.776 | 0.172 | 0.939 | < 0.001 | < 0.001 | 0.012 |
| FC*SD*JC | 0.001 | 0.167 | 0.030 | 0.395 | 0.002 | 0.656 | 0.658 | 0.002 | 0.006 | 0.142 | < 0.001 | < 0.001 | 0.096 | < 0.001 |
| NC*SD*JC | 0.587 | 0.553 | 0.116 | 0.017 | 0.531 | 0.789 | 0.654 | 0.484 | 0.021 | 0.057 | 0.207 | 0.043 | 0.002 | < 0.001 |
| FC*NC*SD*JC | < 0.001 | 0.042 | 0.095 | < 0.001 | < 0.001 | 0.752 | 0.468 | < 0.001 | 0.009 | 0.002 | < 0.001 | < 0.001 | 0.529 | 0.013 |

FC – fat content; NC – nitrite content; SD – storage day; JC – JEO content.