

Figure S1. DPPH radical scavenging activity of different extracts (100, 50 and 12 mg/mL) of muscle eels packed in sunflower (**A**), olive (**B**) and spiced olive (**C**) oils after each stage of processing and storage.

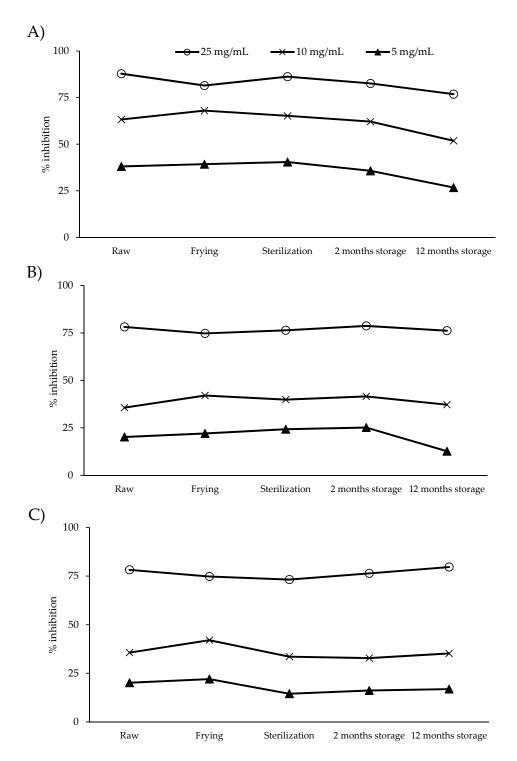


Figure S2. DPPH radical scavenging activity of different extracts (25, 10 and 5 mg/mL) of the filling media after each stage of canning process and subsequent storage. (**A**) sunflower oil; (**B**) olive oil; (**C**) spiced olive oil.