

Table 1. Formulation of the three types of Bologna-type sausages.

INGREDIENTS	RF-CONTROL	RF-BHA	RF-MELISA
Pork meat (%)	55	55	55
Pork back-fat (%)	<b>5</b>	<b>0</b>	<b>0</b>
Ice (%)	<b>40</b>	<b>40</b>	<b>40</b>
Emulsion (%)	0	5	5
<i>Linseed oil (%)</i>		<b>1.32</b>	<b>1.32</b>
<i>Algae oil (%)</i>		<b>1.32</b>	<b>1.32</b>
<i>Soy protein (%)</i>		0.26	0.26
<i>Water (%)</i>		2.11	2.11
Iodized NaCl (g/kg)	26	26	26
Powdered milk (g/kg)	12	12	12
Garlic (g/kg)	2	2	2
Curavi <sup>1</sup> (g/kg)	3	3	3
Polyphosphates <sup>2</sup> (g/kg)	2	2	2
Sodium ascorbate (g/kg)	0.5	0.5	0.5
BDRom Carne (g/kg)	1	1	1
Monosodium glutamate (g/kg)	1	1	1
Carmin de Cochenille 50% (E-120) (g/kg)	0.1	0.1	0.1
Carrageenan (g/kg)	10	10	10
BHA (ppm)		200	
<i>Melissa officinalis</i> (ppm)			200

<sup>1</sup>Curavi: a mixture of curing agents: sodium chloride, sodium nitrite (E-250), sodium nitrate (E-252) and sodium citrate (E-331).

<sup>2</sup>Mixture of E-430i, E-454i and E-451i