

Table 2. Energy (kcal/100 g), protein content (g/100 g), fat content (g/100 g) and fatty acid composition (g fatty acid/100 g product) of the three types of reduced fat Bologna-type sausages.

	<b>RF-Control</b>	<b>RF-BHA</b>	<b>RF-MELISA</b>
Energy (kcal/100 g)	96	85	85
Protein content (g/100 g)	14.53 ± 0.58 <sup>a</sup>	13.49 ± 0.85 <sup>a</sup>	13.87 ± 0.16 <sup>a</sup>
Fat content (g/100 g)	4.76 ± 0.05 <sup>b</sup>	3.57 ± 0.08 <sup>a</sup>	3.65 ± 0.04 <sup>a</sup>
Linoleic C18:2 ( $\omega$ -6)	0.67 ± 0.01 <sup>b</sup>	0.35 ± 0.01 <sup>a</sup>	0.36 ± 0.01 <sup>a</sup>
$\alpha$ -linolenic C18:3 ( $\omega$ -3)	0.03 ± 0.00 <sup>a</sup>	0.60 ± 0.03 <sup>b</sup>	0.60 ± 0.02 <sup>b</sup>
Docosahexaenoic C22:6 ( $\omega$ -3)	nd <sup>a</sup>	0.45 ± 0.01 <sup>b</sup>	0.43 ± 0.02 <sup>b</sup>
SFA	1.59 ± 0.01 <sup>b</sup>	0.89 ± 0.02 <sup>a</sup>	0.95 ± 0.08 <sup>a</sup>
MUFA	2.34 ± 0.01 <sup>c</sup>	1.15 ± 0.03 <sup>a</sup>	1.24 ± 0.05 <sup>b</sup>
PUFA	0.75 ± 0.01 <sup>a</sup>	1.45 ± 0.05 <sup>b</sup>	1.44 ± 0.02 <sup>b</sup>
$\omega$ -3	0.05 ± 0.00 <sup>a</sup>	1.07 ± 0.04 <sup>b</sup>	1.05 ± 0.01 <sup>b</sup>
$\omega$ -6	0.70 ± 0.01 <sup>b</sup>	0.38 ± 0.01 <sup>a</sup>	0.39 ± 0.01 <sup>a</sup>
$\omega$ -6/ $\omega$ -3	14.77 ± 1.12 <sup>b</sup>	0.35 ± 0.00 <sup>a</sup>	0.38 ± 0.01 <sup>a</sup>
PUFA/SFA	0.47 ± 0.01 <sup>a</sup>	1.62 ± 0.02 <sup>b</sup>	1.52 ± 0.11 <sup>b</sup>
PUFA+MUFA/SFA	1.95 ± 0.02 <sup>a</sup>	2.92 ± 0.03 <sup>b</sup>	2.82 ± 0.19 <sup>b</sup>
Trans	0.05 ± 0.00 <sup>c</sup>	0.02 ± 0.00 <sup>a</sup>	0.02 ± 0.00 <sup>b</sup>

Different letters denote significant differences among types of products ( $p<0.05$ )  
nd: not detected