

Supplementary Materials



Product name	Rosemary extract	Part used	Whole herb
Source	<i>Rosmarinus officinalis</i> L.	Extract solvent	Water & Ethanol

Item	Specification	Test method
Active ingredients		
Carnosic acid, rosmarinic acid	Customized	HPLC
Physical control		
Identification	Positive	TLC
Odor	Characteristic	Organoleptic
Taste	Characteristic	Organoleptic
Sieve analysis	100% pass 80 mesh	80 mesh screen
Moisture content	NMT 7.0%	Mettler toledo hb43-s
Chemical control		
Arsenic (As)	NMT 2 ppm	Atomic absorption
Cadmium (Cd)	NMT 1 ppm	Atomic absorption
Lead (Pb)	NMT 3 ppm	Atomic absorption
Mercury (Hg)	NMT 0.1 ppm	Atomic absorption
Heavy metals	10 ppm Max.	Atomic absorption
Microbiological control		
Total plate count	1,000 CFU/mL Max.	AOAC/Petrifilm
<i>Salmonella</i>	Negative in 10 g	AOAC/Neogen Elisa
Yeast & mold	100 CFU/g Max.	AOAC/Petrifilm
<i>Escherichia coli</i>	Negative in 1 g	AOAC/Petrifilm
<i>Staphylococcus aureus</i>	Negative	CP2015

Fig. S1. Specification.

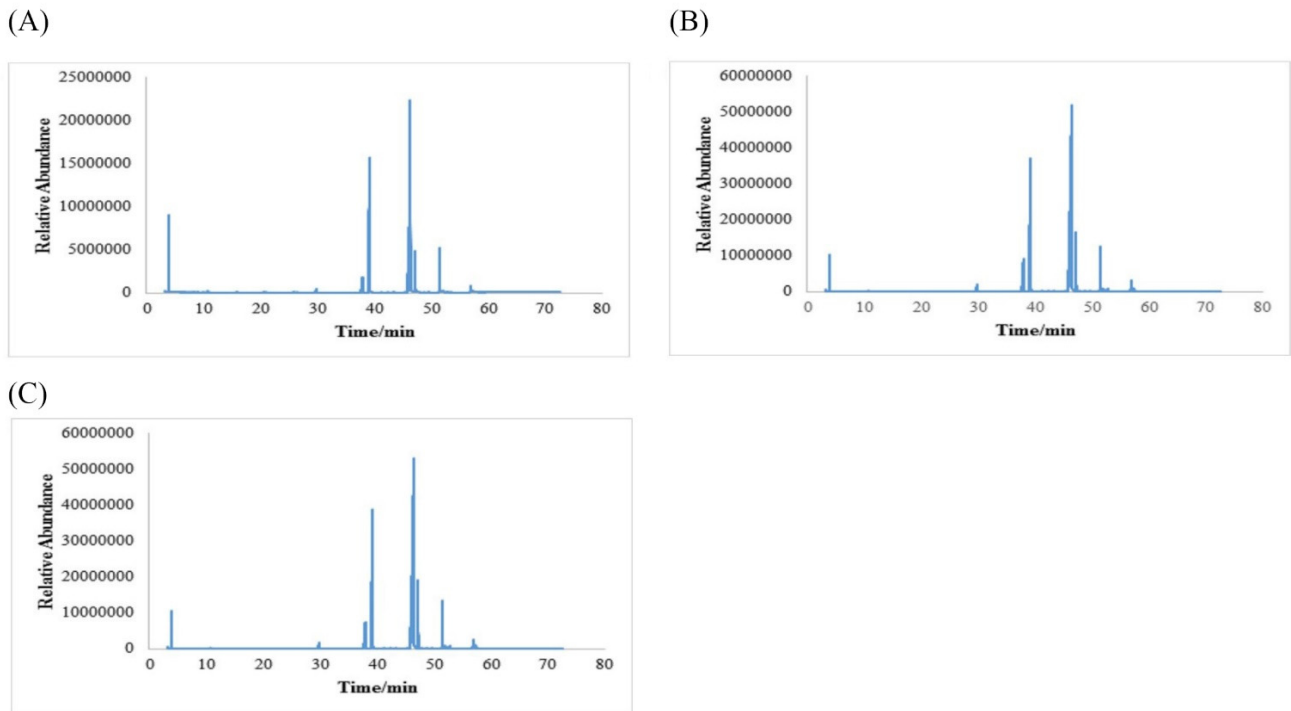


Fig. S2. The GC-MS total ion chromatogram of fatty acids in salted duck egg supplemented with rosemary extract at 28 days of salting. (A) Salted duck egg control, (B) salted duck egg supplemented with rosemary extract 0.1% (w/v), (C) salted duck egg supplemented with rosemary extract 0.5% (w/v).

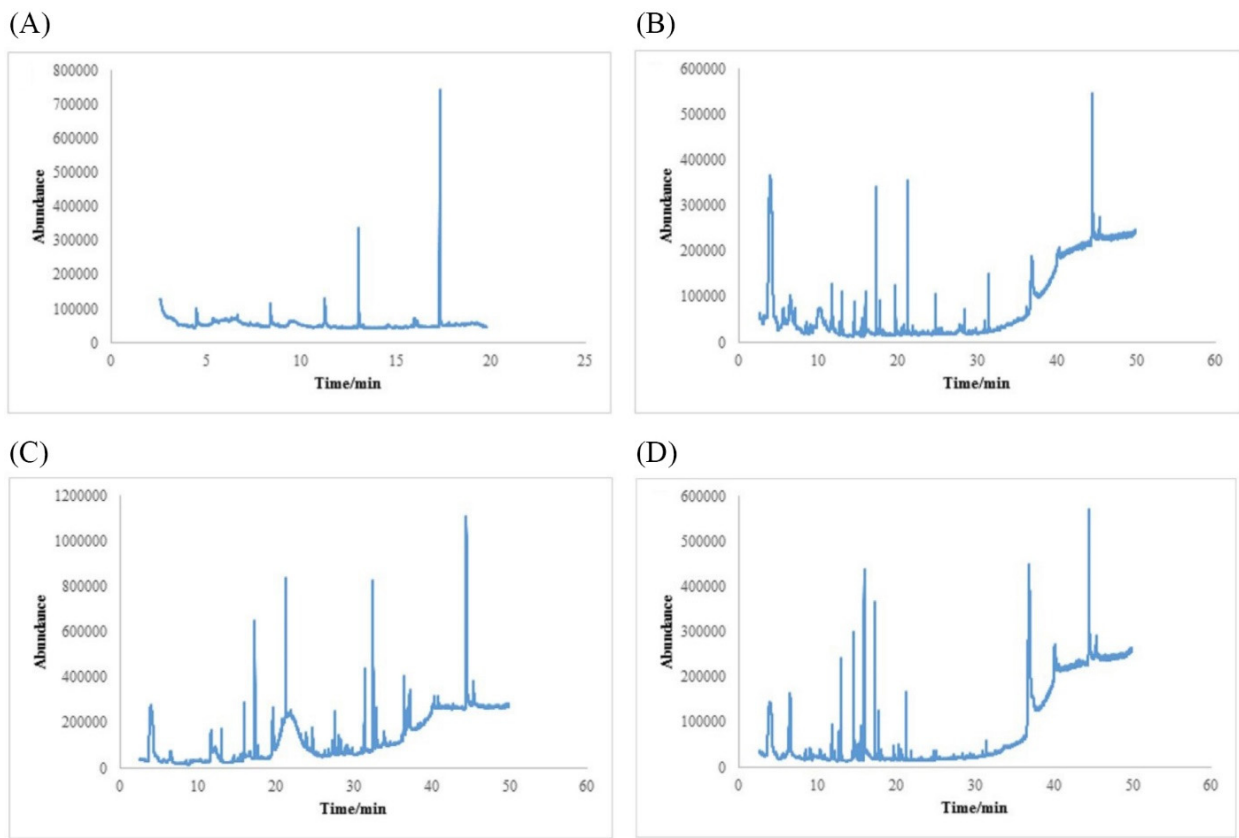


Fig. S3. The GC-MS total ion chromatogram of volatile compounds in salted duck egg supplemented with rosemary extract at 28 days of salting. (A) Fresh duck egg, (B) salted duck egg control, (C) salted duck egg supplemented with rosemary extract 0.1% (w/v), (D) salted duck egg supplemented with rosemary extract 0.5% (w/v).

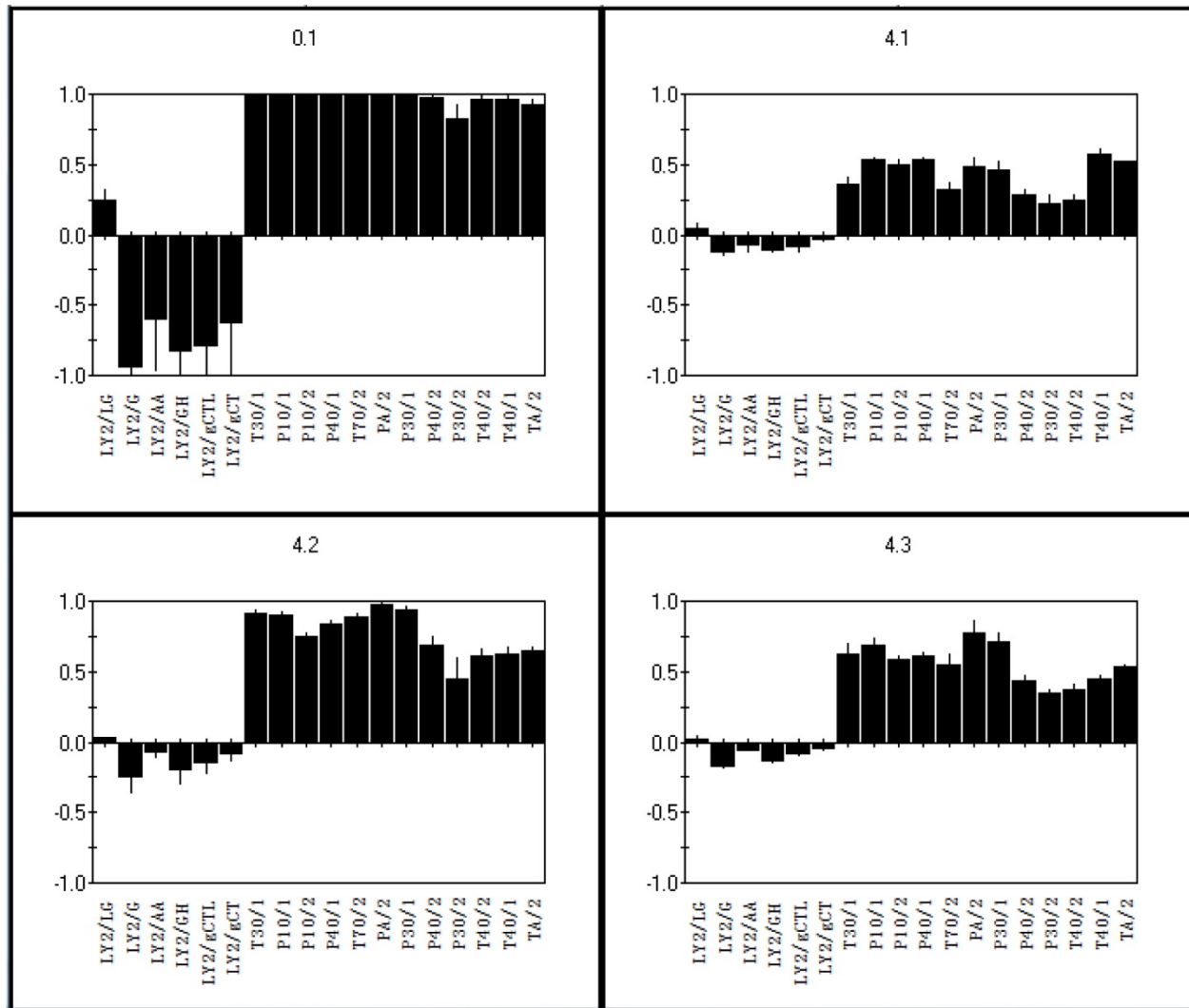


Fig. S4. Response value of different samples on e-nose metal sensor. 0.1-Fresh duck egg, 4.1-salted egg control, 4.2-salted egg supplemented with 0.1% rosemary extract, w/v, 4.3-salted egg supplemented with 0.5% rosemary extract, w/v. The 18 metal oxide sensors of the sensory array divided into following three: LY, T, and P, chambers.