

SUPPLEMENTARY MATERIAL TO
**Influence of a storage conditions on migration of bisphenol A
from epoxy-phenolic coating to canned meat products**

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TABLE S-I. The results of repeatability, standard deviation (*SD*), relative standard deviations (*RSD*) and recovery, for the samples of beef goulash and meatballs in tomato sauce

Food product	BPA, $\mu\text{g kg}^{-1}$			<i>x</i>	<i>SD</i> $\mu\text{g kg}^{-1}$	<i>RSD</i> %	BPA expected $\bar{x} = 20, \mu\text{g kg}^{-1}$	BPA obtained $\mu\text{g kg}^{-1}$	Recovery %
	Probe								
	1	2	3						
Beef goulash	32.0	35.0	29.0	32.0	2.4	7.5	62.0	50.9	82.1
Meatballs in tomato sauce	24.0	20.5	19.5	21.3	1.9	8.9	41.3	32.5	78.7

TABLE S-II. Nutritional composition and pH value changes during storage at 20 and 40 °C, for the samples of beef goulash and meatballs in tomato sauce

Food product	Duration of the experiment, months	Storage period, y/m/d ^a	Degree of damage ^b	Nutritional composition, g (100 g) ⁻¹			pH
				Protein	Fat	NaCl	
Beef goulash	3	1/2/10	UND, 20 °C	18.90	11.00	1.05	6.20
			UND, 40 °C	19.69	10.11	1.10	6.11
			LDD, 20 °C	19.38	10.54	1.10	6.26
			LDD, 40 °C	18.97	10.03	1.06	6.14
			HDD, 20 °C	19.15	10.87	1.07	6.17
			HDD, 40 °C	19.06	10.98	1.09	6.17
	6	1/5/10d	UND, 20 °C	19.63	10.08	1.10	6.23
			UND, 40 °C	19.98	10.12	1.09	6.29
			LDD, 20 °C	20.03	9.99	1.16	6.25

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TABLE S-II. Continued

Food product	Duration of the experiment, months	Storage period, y/m/d ^{a)}	Degree of damage ^{b)}	Nutritional composition, g (100 g) ⁻¹			pH
				Protein	Fat	NaCl	
Beef goulash	6	1/5/10d	LDD, 40 °C	19.39	10.50	1.10	6.27
			HDD, 20 °C	20.52	10.37	1.04	6.33
			HDD, 40 °C	18.88	10.86	1.17	6.24
	9	1/8/10	UND, 20 °C	20.96	10.86	0.93	6.29
			UND, 40 °C	21.89	14.29	1.05	6.29
			LDD, 20 °C	19.78	10.02	1.00	6.24
			LDD, 40 °C	19.69	10.99	1.10	6.28
			HDD, 20 °C	20.67	10.26	1.12	6.31
			HDD, 40 °C	19.35	10.53	1.07	6.30
	12	1/11/10	UND, 20 °C	19.10	11.76	1.14	6.55
			UND, 40 °C	19.19	13.45	1.15	6.57
			LDD, 20 °C	19.21	11.54	1.17	6.52
LDD, 40 °C			18.22	12.82	1.13	6.54	
HDD, 20 °C			19.45	13.58	1.13	6.59	
HDD, 40 °C			18.93	10.84	1.04	6.40	
Meatballs in tomato sauce	3	1/1/5	UND, 20 °C	12.70	7.13	1.62	5.97
			UND, 40 °C	12.47	7.55	1.78	5.95
			LDD, 20 °C	13.60	7.76	1.70	5.94
			LDD, 40 °C	12.78	7.87	1.63	5.91
			HDD, 20 °C	13.25	7.31	1.67	6.02
			HDD, 40 °C	13.05	7.68	1.73	5.91
	6	1/4/5	UND, 20 °C	12.78	7.36	1.62	6.06
			UND, 40 °C	13.00	7.55	1.70	6.00
			LDD, 20 °C	12.57	7.17	1.63	6.10
			LDD, 40 °C	12.99	7.71	1.73	6.04
			HDD, 20 °C	11.67	7.10	1.40	6.20
			HDD, 40 °C	12.36	7.19	1.69	6.06
	9	1/7/5	UND, 20 °C	13.54	7.29	1.44	6.02
			UND, 40 °C	13.17	7.77	1.40	5.92
			LDD, 20 °C	12.76	7.58	1.64	6.10
			LDD, 40 °C	12.98	7.49	1.65	5.98
			HDD, 20 °C	13.01	7.37	1.67	6.07
			HDD, 40 °C	13.21	7.88	1.70	6.00
	12	1/10/5	UND, 20 °C	12.56	7.31	1.44	6.11
			UND, 40 °C	13.15	7.20	1.50	6.15
			LDD, 20 °C	12.47	7.52	1.43	6.16
			LDD, 40 °C	12.38	7.49	1.30	6.20
			HDD, 20 °C	12.33	7.78	1.47	6.07
			HDD, 40 °C	13.45	7.18	1.39	6.19

^{a)} y/m/d = year/month/day; ^{b)}UND – undamaged cans; LDD – cans with lower degree of damage; HDD – cans with higher degree of damage

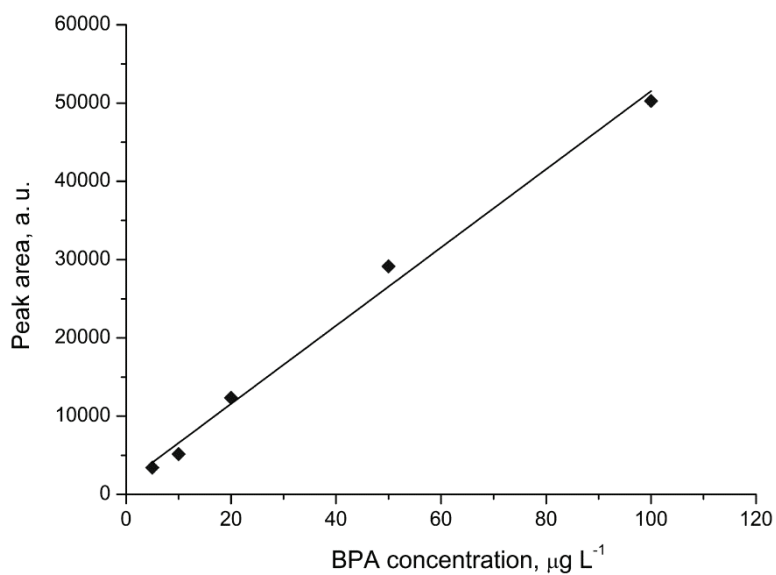


Fig. S-1. Calibration curve for LC-MS: peak area depending on BPA concentration.

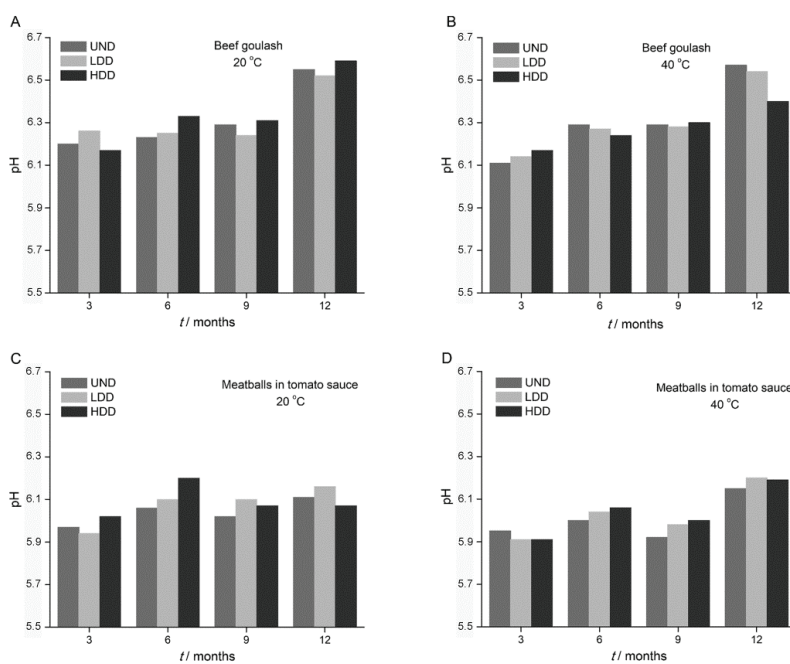


Fig. S-2. pH values in samples of beef goulash and meatballs in tomato sauce at 20 and 40 °C in different storage time.