

Table S1. Microbial growth in storage condition of hot smoked CM.

Storage duration (days)	Bacteria (CFU/g)		Coliform	
	10 °C	15 °C	10 °C	15 °C
0	0	0	0.0	0.0
3	0	0	0.0	0.0
7	0	0	0.0	0.0
10	0	0	0.0	0.0
13	0	0	0.0	0.0
25	0	0	0.0	0.0
28	0	0	0.0	0.0
30	0	-	0.0	-
32	0	-	0.00	-
34	0	-	0.00	-