



Figure S1. Sample chromatogram of fatty acids of the fermented pork bacon with the use of acid whey (AW) after 4 weeks of storage.

Table S1. Sensory quality discriminants of experimental bacons after fermentation (means \pm standard deviation).

Sensory quality features	Treatment	Intensity [0-10 c.u]
Smoked meat flavour	C	7.58 \pm 0.59 ^b
	T	6.29 \pm 1.02 ^a
	AW	6.65 \pm 1.14 ^b
Dried meat flavour	C	5.80 \pm 1.45 ^a
	T	7.77 \pm 1.24 ^c
	AW	5.33 \pm 1.25 ^b
Salty flavour	C	4.18 \pm 1.58 ^a
	T	4.50 \pm 2.93 ^a
	AW	3.67 \pm 1.44 ^a
Fatty flavour	C	6.96 \pm 1.44 ^a
	T	8.73 \pm 0.90 ^b
	AW	7.94 \pm 1.33 ^b
Acid flavour	C	1.49 \pm 1.42 ^a
	T	1.53 \pm 1.15 ^a
	AW	2.31 \pm 1.46 ^a
Bitter flavour	C	1.65 \pm 1.97 ^a
	T	1.56 \pm 2.53 ^a
	AW	0.51 \pm 0.57 ^a
Storage flavour	C	1.25 \pm 1.39 ^b
	T	4.41 \pm 1.10 ^a
	AW	3.27 \pm 1.81 ^a
Other flavour	C	1.24 \pm 1.98 ^a
	T	0.97 \pm 2.02 ^a
	AW	2.79 \pm 2.42 ^a
Smoked meat odour	C	6.85 \pm 0.80 ^a
	T	5.49 \pm 1.62 ^b
	AW	7.31 \pm 0.90 ^a
Dried meat odour	C	4.43 \pm 1.27 ^a
	T	3.62 \pm 1.86 ^a
	AW	4.57 \pm 1.13 ^a

Spicy odour	C	1.55±1.45 ^a
	T	4.45±2.01 ^b
	AW	2.96±1.58 ^{ab}
Fatty odour	C	2.48±1.73 ^a
	T	2.82±1.85 ^a
	AW	3.09±0.95 ^a
Other odour	C	2.03±1.93 ^a
	T	1.43±1.92 ^a
	AW	2.77±2.28 ^a
Ton of colour	C	6.80±1.32 ^b
	T	5.79±1.37 ^a
	AW	6.62±1.15 ^b
Fat visible	C	8.70±1.07 ^{ab}
	T	9.18±0.90 ^b
	AW	8.15±1.07 ^a
Juiciness	C	7.21±1.28 ^{ab}
	T	8.02±1.17 ^b
	AW	6.85±1.49 ^a
Overall quality	C	5.59±1.17 ^a
	T	5.75±0.99 ^a
	AW	5.06±1.01 ^a

^{a-c} Means followed by the different lower case letters between the treatments at the same storage time ($P < 0.05$); C - control bacon with the nitrite curing mixture (99.5% NaCl, 0.5% NaNO₂); T- bacon with the nitrate curing mixture (99.5% NaCl, 0.5% NaNO₃) and AW- bacon with acid whey and NaCl;