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The effect of essential oil and extract from sage (*Salvia officinalis* L.) herbal dust (food industry by-product) on the oxidative and microbiological stability of fresh pork sausages

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1 **The effect of essential oil and extract from sage (*Salvia officinalis* L.) herbal dust (food**
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3 **sausages**

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15
16 **Abstract**

17 The effect of sage essential oil (SEO) and sage extract (SE) obtained from sage (*Salvia*
18 *officinalis* L.) herbal dust (food industry by-product) on microbiological and oxidative
19 stability of fresh pork sausages was investigated. pH, microbiological analysis, TBARS value
20 and sensory panel scores were assessed. Oxygenated monoterpenes, oxygenated
21 sesquiterpenes and diterpene polyphenols were the most abundant compounds present in SEO
22 and SE samples. SEO and SE addition resulted in significant ($p < 0.05$) inhibition of microbial
23 growth. The inclusion of SEO and SE significantly ($p < 0.05$) reduced the TBARS values.
24 Moreover, SE had a positive effect on sensory properties of fresh pork sausages. Hence, the
25 results of this study showed significant antioxidative and antimicrobial activities of SEO and

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