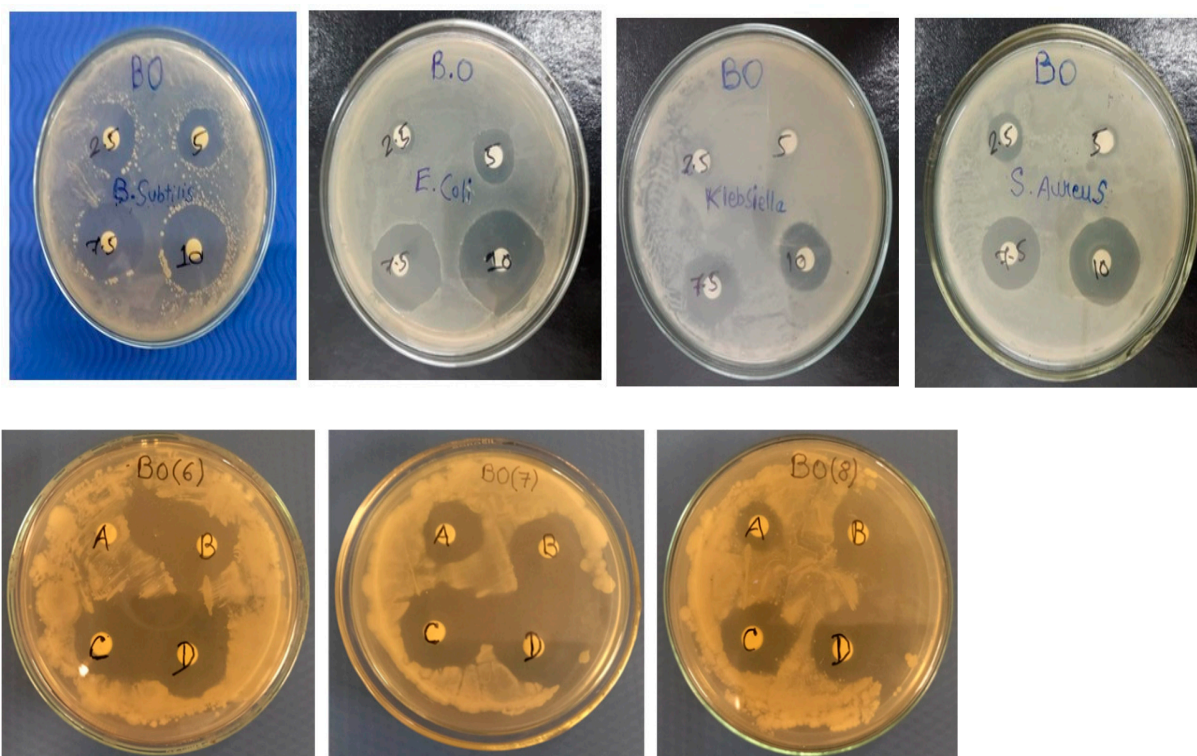


Supplementary files (S1)

Table S1. Ingredients used for formulation of meatball emulsion with bamboo essential oil

Ingredients (%)	Control	BEO-I (T1)	BEO-II(T2)
Chicken meat	73.5	73.5	73.5
Ice flakes	10	10	10
Refined vegetable oil	7	7	7
Salt	1.6	1.6	1.6
Condiments*	3	3	3
Refined wheat flour	3	3	3
Dry spice mix**	1.8	1.8	1.8
Sodium nitrite (ppm)	150	150	150
Bamboo essential oil (ppm)	0	15	30

Control= No BEO; BEO-I (T1) =15 ppm Bamboo essential oil and BEO-II (T2)= 30 ppm Bamboo essential oil *Condiments: garlic and onion (4:1). **Dry spice mix – aniseed, black pepper, capsicum, caraway seed, cardamom, cinnamon, cloves, coriander powder, cumin seed, turmeric and dried ginger.



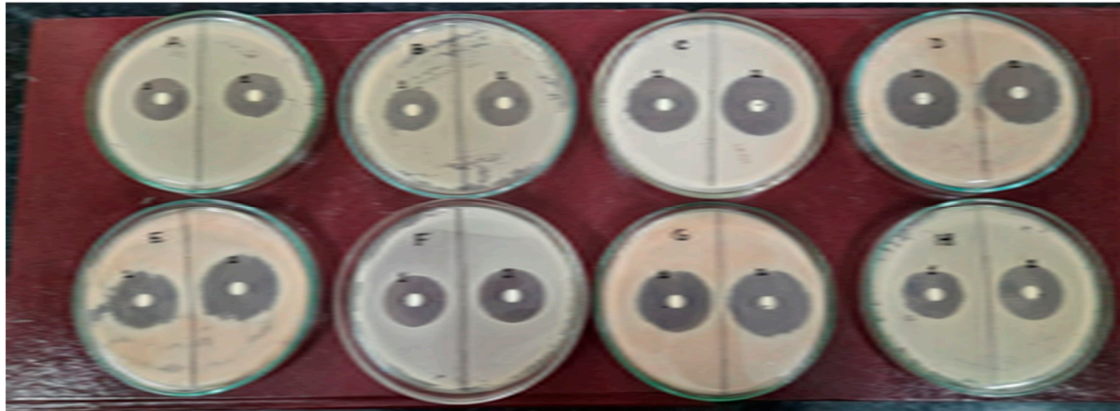


Figure S1: ZOI formed by different concentrations of BEO against selected pathogenic pure bacterial strains

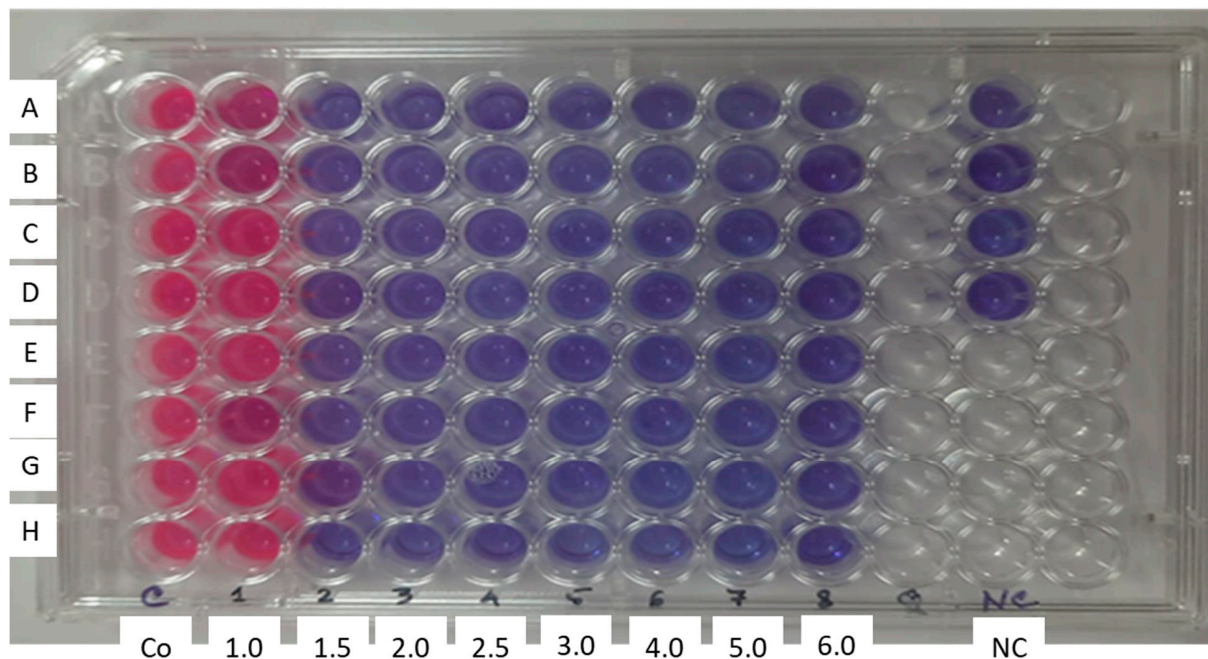
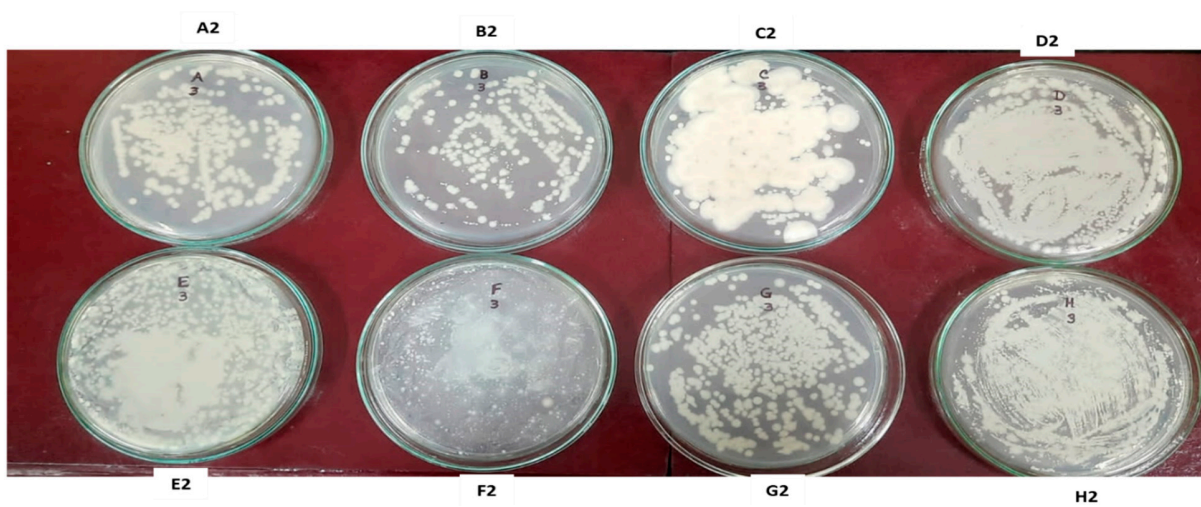
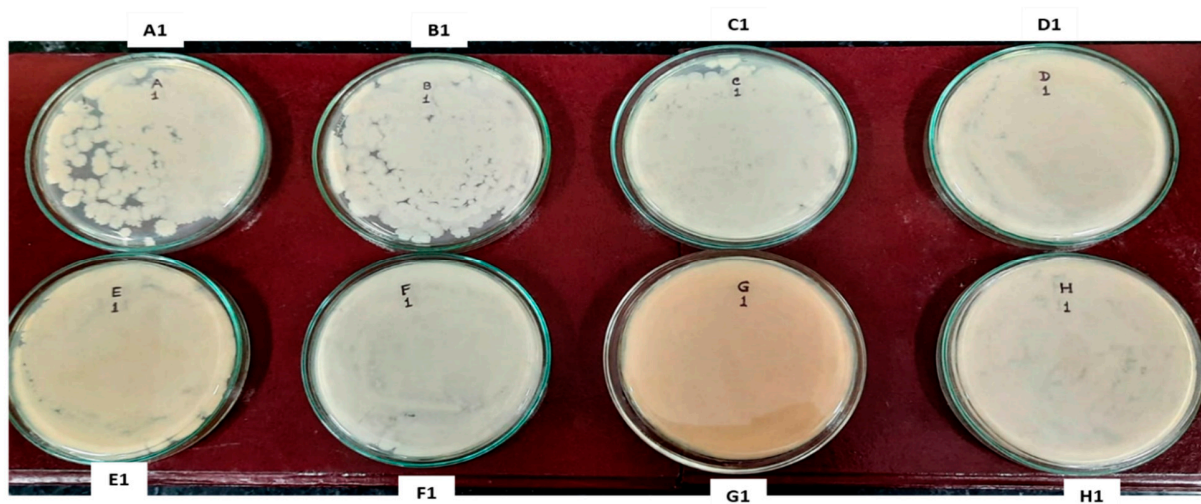


Figure S2: MIC determination of bacterial strains against BEO using resazurin broth microdilution assay

MIC determination of bacterial strains against BEO using resazurin broth microdilution assay. Bacterial strains involved in study: A) *E.coli*, B) *Bacillus Subtilis*, C) *Shigella flexneri*, D) *Proteus vulgaris*, E) *Salmonella Typhimurium*, F) *Staphylococcus aureus*, G) *Vibrio cholerae* (0139), H) *Klebsiella pneumonia*. The lower markings show the concentrations of BEO used in each well ($\mu\text{g}/\mu\text{l}$). NC represents negative control.



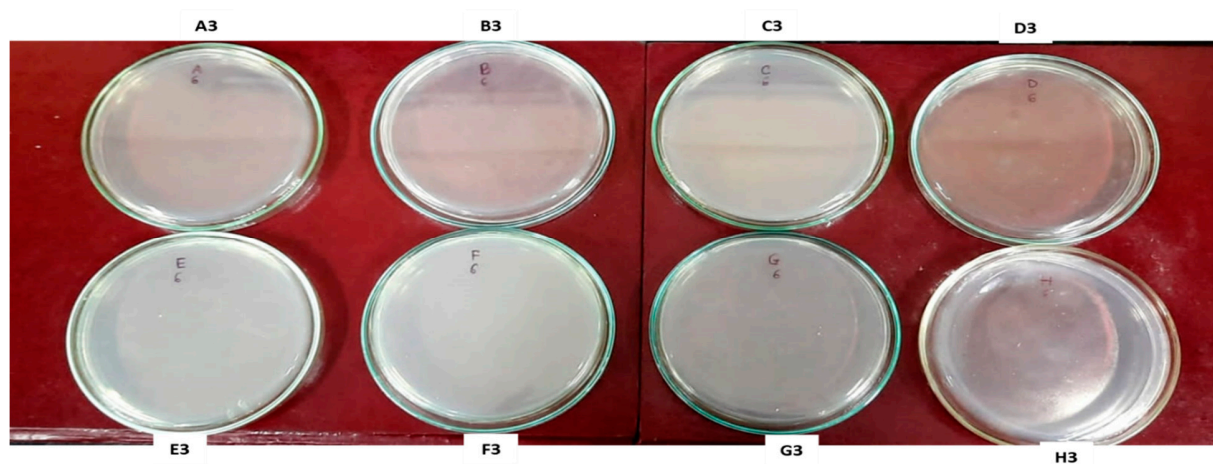


Figure S3: MBC determination of bacterial strains against BEO using spread plate method after broth microdilution assay