

## Supplementary materials

**Table S1.** Total phenolic content and pH measured at different time with the associated standard deviation.

	Total phenolic content (g gallic acid/100 g of dried sauce)					pH				
	day 0	day 7	day 10	day 15	<i>p</i> -value	day 0	day 7	day 10	day 15	<i>p</i> -value
Ricotta pesto	9.3 ± 0.2	8.6 ± 0.2	8.8 ± 0.2	8.0 ± 0.2	<0.05	3.51 ± 0.03	3.57 ± 0.03	3.55 ± 0.03	3.56 ± 0.03	0.6
Genoese pesto	15.4 ± 0.2	15.3 ± 0.2	14.6 ± 0.2	14.2 ± 0.2	<0.05	4.51 ± 0.02	4.20 ± 0.02	3.87 ± 0.02	3.87 ± 0.02	<0.05
Ragù	14.5 ± 0.2	13.1 ± 0.2	12.6 ± 0.2	11.3 ± 0.2	<0.05	4.68 ± 0.01	4.70 ± 0.01	4.62 ± 0.01	4.61 ± 0.01	<0.05
Tomato sauce	15.0 ± 0.2	13.7 ± 0.2	13.8 ± 0.2	10.9 ± 0.2	<0.05	4.21 ± 0.01	4.20 ± 0.01	4.13 ± 0.01	4.20 ± 0.01	<0.05