Physico-chemical properties and sensorial appreciation of a new fermented probiotic beverage enriched with pea and rice proteins

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Journal: Plant Foods for Human Nutrition

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Table 1S. Effect of the storage at 4 °C on the color of CNF, CF, PRNF and PRF beverages.

Days		CNF	CF	PRNF	PRF
0	***L***	38.0 ± 0.8^{bcB}	43.0 ± 1.0^{abC}	34.0 ± 2.0^{abA}	39.7 ± 0.2^{bB}
	C	12.3 ± 0.7^{abA}	15.0 ± 0.9^{abBC}	13.3 ± 2.0^{aAB}	17.1 ± 0.7^{bcC}
	h	80.1 ± 0.4^{cB}	81.2 ± 2.7^{bB}	73.8 ± 1.1^{aA}	72.3 ± 0.4^{aA}
21	***L***	35.3 ± 2.4^{aAB}	42.3 ± 0.8^{aC}	32.8 ± 0.8^{aA}	36.3 ± 0.8^{aB}
	C	13.6 ± 0.8^{bA}	17.1 ± 0.8^{cB}	12.4 ± 0.9^{aA}	18.2 ± 1.0^{cB}
	h	78.2 ± 1.4^{bB}	78.4 ± 0.6^{aB}	73.7 ± 0.3^{aA}	73.4 ± 0.3^{bA}
42	***L***	39.3 ± 1.9^{cB}	44.8 ± 1.7^{bC}	35.6 ± 0.8^{bcA}	40.9 ± 1.5^{bB}
	C	13.6 ± 1.2^{bA}	16.2 ± 1.0^{bcB}	13.4 ± 0.7^{aA}	16.3 ± 0.6^{abB}
	h	78.1 ± 0.7^{bB}	79.3 ± 1.1^{abB}	73.8 ± 0.7^{aA}	74.2 ± 0.7^{cdA}
63	***L***	36.9 ± 0.1^{abB}	42.0 ± 0.6^{aD}	34.3 ± 0.8^{abA}	39.8 ± 0.2^{bC}
	C	12.5 ± 0.6^{abA}	14.8 ± 0.3^{aB}	12.5 ± 0.4^{aA}	15.5 ± 0.9^{aB}
	h	76.6 ± 0.2^{aB}	78.8 ± 0.6^{aC}	73.4 ± 0.3^{aA}	73.7 ± 0.2^{bcA}
84	***L***	37.6 ± 0.7^{bcA}	43.0 ± 1.3^{abC}	37.1 ± 0.5^{cdA}	41.2 ± 0.9^{bB}
	C	13.0 ± 0.9^{abA}	15.3 ± 0.6^{abB}	13.3 ± 0.9^{aA}	15.3 ± 0.9^{aB}
	h	77.8 ± 0.3^{abB}	78.2 ± 0.9^{aB}	73.4 ± 0.3^{aA}	74.3 ± 0.2^{cdA}
105	***L***	36.6 ± 0.4^{abA}	41.9 ± 0.8^{aB}	37.0 ± 0.8^{cdA}	40.7 ± 1.1^{bB}
	C	12.1 ± 0.6^{aA}	14.8 ± 0.8^{aB}	12.1 ± 0.2^{aA}	15.2 ± 0.3^{aB}
	h	78.0 ± 1.2^{abB}	78.6 ± 0.3^{aB}	73.2 ± 0.4^{aA}	73.8 ± 0.3^{bcA}
126	***L***	37.9 ± 0.6^{bcA}	43.4 ± 0.9^{abC}	37.7 ± 0.9^{dA}	40.9 ± 1.3^{bB}
	C	11.9 ± 0.3^{abA}	15.6 ± 0.3^{abB}	12.1 ± 0.6^{aA}	15.7 ± 0.6^{aB}
	h	80.0 ± 0.6^{cD}	78.6 ± 0.3^{aC}	73.6 ± 0.5^{aA}	74.8 ± 0.2^{dB}
143	***L***	38.4 ± 0.5^{bcB}	42.6 ± 0.1^{aD}	36.8 ± 0.4^{cdA}	41.2 ± 1.0^{bC}
	C	12.3 ± 0.6^{abA}	15.3 ± 0.7^{abB}	12.5 ± 0.6^{aA}	15.7 ± 0.6^{aB}
	h	79.1 ± 0.6^{bcC}	79.6 ± 0.3^{abC}	73.4 ± 0.4^{aA}	74.4 ± 0.6^{cdB}
ΔE		0.46	1.07	2.97	2.18

Data expressed as mean ± standard deviation (n = 3). CNF: non-fermented control beverage. CF: fermented control beverage. PRNF: non-fermented pea-rice beverage. PRF: fermented pea-rice beverage. Mean values with different lowercase letters within the same column of the same parameter are significantly different ($P \leq 0.05$). Mean values with different uppercase letters within the same raw are significantly different ($P \leq 0.05$).

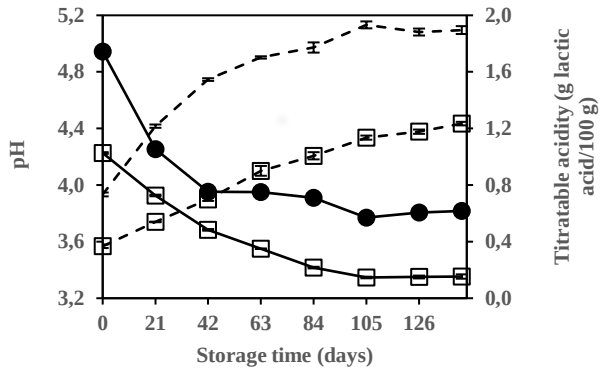

Fig. 1S. Variation of pH-values (symbolized as full lines) and titratable acidity (symbolized as dotted lines) of fermented control beverage (□CF) and fermented pea-rice beverage (● PRF) during the storage period of 143 days at 4 °C. Values are means of three replicates experiments. Error bars indicates standard error of three replicates measurements.