

Table S1. Physicochemical composition of strawberry and blueberry preparations*.

Parameters		Strawberry preparation	Blueberry preparation
Soluble solids [°Brix]		38.4 ^a ± 0.5	38.9 ^a ± 0.8
Titrateable acidity [g/100 g]		0.68 ^a ± 0.08	0.70 ^a ± 0.05
pH		3.52 ^b ± 0.01	3.62 ^a ± 0.02
Colorimetric parameters	L*	29.4 ^a ± 0.9	24.7 ^b ± 1.2
	a*	8.1 ^b ± 0.6	10.9 ^a ± 0.7
	b*	2.2 ^b ± 0.3	0.4 ^a ± 0.3
Fructose [g/100 g]		8.4 ^b ± 0.5	12.0 ^a ± 1.1
Glucose [g/100 g]		8.1 ^b ± 0.8	11.5 ^a ± 0.9
Sucrose [g/100 g]		20.7 ^a ± 1.5	13.8 ^b ± 0.8
Citric acid [g/100 g]		0.51 ^b ± 0.08	0.68 ^a ± 0.07
Malic acid [g/100 g]		0.143 ^a ± 0.02	0.012 ^b ± 0.002
L-ascorbic acid [mg/100 g]		19.5 ^a ± 1.2	1.5 ^b ± 0.2
L-dehydroascorbic acid [mg/100 g]		3.1 ^a ± 0.1	1.2 ^b ± 0.04
Phenolic content [mg/100 g]		116.4 ^b ± 2.8	157.0 ^a ± 3.3

* Data are expressed as mean ± standard deviation, ^{a-b} - means in the same row followed by different lowercase represent the significant difference ($p \leq 0.05$)

Table S2. Physicochemical properties of yogurts and plant-based yogurt alternatives*.

Parameters		Yogurts	Soy-based yogurt alternatives	White bean-based yogurt alternatives	Black bean-based yogurt alternatives
pH		4.41 ^a ± 0.6	4.55 ^a ± 0.7	4.57 ^a ± 0.5	4.46 ^a ± 0.8
Colorimetric parameters	L*	90.3 ^a ± 1.8	83.6 ^b ± 2.4	61.3 ^c ± 1.9	43.4 ^d ± 1.0
	a*	0.7 ^c ± 0.1	-0.12 ^d ± 0.02	2.9 ^b ± 0.3	7.4 ^a ± 0.5
	b*	10.9 ^b ± 0.7	11.6 ^b ± 1.2	16.8 ^a ± 1.4	4.9 ^c ± 0.5
Glucose [g/100 g]		0.31 ^a ± 0.02	0.03 ^b ± 0.004	0.02 ^b ± 0.003	0.02 ^b ± 0.001
Sucrose [g/100 g]		nd	0.27 ^a ± 0.01	0.13 ^b ± 0.01	0.09 ^c ± 0.004
Lactose [g/100 g]		2.76 ± 0.16	nd	nd	nd
Galactose [g/100 g]		1.05 ^a ± 0.12	0.21 ^b ± 0.04	0.18 ^b ± 0.03	0.15 ^b ± 0.06

Raffinose [g/100 g]	nd	0.09 ^a ± 0.007	0.04 ^b ± 0.008	0.03 ^b ± 0.002
Stachyose [g/100 g]	nd	0.34 ^a ± 0.01	0.18 ^b ± 0.02	0.12 ^c ± 0.01
Lactic acid [g/100 g]	0.60 ^a ± 0.01	0.55 ^b ± 0.02	0.53 ^b ± 0.01	0.55 ^b ± 0.01
L-ascorbic acid [mg/100 g]	0.38 ^c ± 0.01	0.25 ^d ± 0.02	0.41 ^b ± 0.02	1.5 ^a ± 0.00
L-dehydroascorbic acid [mg/100 g]	0.02 ^b ± 0.001	0.01 ^c ± 0.00	0.03 ^a ± 0.001	0.03 ^a ± 0.002
Protein content [%]	3.3 ^a ± 0.4	3.2 ^a ± 0.6	2.0 ^b ± 0.3	2.2 ^b ± 0.1
Fat content [%]	2.1 ^a ± 0.3	2.1 ^a ± 0.2	0.15 ^b ± 0.04	0.13 ^b ± 0.03

* Data are expressed as mean ± standard deviation. nd – not detected, ^{a-d} - means in the same row followed by different lowercase represent the significant difference ($p \leq 0.05$)

Table S3. Physicochemical properties of fruit yogurts and plant-based yogurt alternatives directly after production*.

Parameters	Fruit preparation	Yogurts	Soy-based yogurt alternatives	White bean-based yogurt alternatives	Black bean-based yogurt alternatives
pH	Strawberry	4.15 ^a ± 0.2	4.23 ^a ± 0.3	4.25 ^a ± 0.3	4.19 ^a ± 0.3
	Blueberry	4.17 ^a ± 0.2	4.25 ^a ± 0.3	4.26 ^a ± 0.2	4.19 ^a ± 0.2
Titratable acidity [g/100 g]	Strawberry	0.64 ^a ± 0.04	0.59 ^a ± 0.02	0.60 ^a ± 0.02	0.61 ^a ± 0.02
	Blueberry	0.66 ^a ± 0.06	0.60 ^a ± 0.01	0.58 ^a ± 0.02	0.63 ^a ± 0.05
Fructose [g/100 g]	Strawberry	2.49 ^a ± 0.2	2.46 ^a ± 0.5	2.48 ^a ± 0.3	2.46 ^a ± 0.1
	Blueberry	3.55 ^a ± 0.1	3.59 ^a ± 0.2	3.58 ^a ± 0.0	3.60 ^a ± 0.2
Glucose [g/100 g]	Strawberry	2.89 ^a ± 0.1	2.41 ^b ± 0.0	2.40 ^b ± 0.2	2.39 ^b ± 0.0
	Blueberry	3.59 ^a ± 0.1	3.40 ^b ± 0.0	3.41 ^b ± 0.1	3.39 ^b ± 0.2
Sucrose [g/100 g]	Strawberry	6.18 ^c ± 0.03	6.37 ^a ± 0.00	6.29 ^b ± 0.03	6.27 ^b ± 0.03
	Blueberry	4.15 ^b ± 0.04	4.38 ^a ± 0.08	4.20 ^b ± 0.02	4.19 ^b ± 0.06
Lactose [g/100 g]	Strawberry	1.91 ± 0.04	nd	nd	nd
	Blueberry	1.90 ± 0.08	nd	nd	nd
Galactose [g/100 g]	Strawberry	0.73 ^a ± 0.09	0.14 ^b ± 0.08	0.11 ^b ± 0.03	0.11 ^b ± 0.05
	Blueberry	0.72 ^a ± 0.10	0.16 ^b ± 0.04	0.13 ^b ± 0.07	0.99 ^b ± 0.04
Raffinose	Strawberry	nd	0.061 ^a ± 0.005	0.026 ^b ± 0.003	0.020 ^b ± 0.001

[g/100 g]	Blueberry	nd	0.063 ^a ± 0.004	0.026 ^b ± 0.005	0.019 ^b ± 0.006
Stachyose	Strawberry	nd	0.23 ^a ± 0.02	0.12 ^b ± 0.01	0.08 ^c ± 0.01
[g/100 g]	Blueberry	nd	0.24 ^a ± 0.01	0.12 ^b ± 0.00	0.07 ^c ± 0.01
Citric acid	Strawberry	0.15 ^a ± 0.04	0.14 ^a ± 0.05	0.14 ^a ± 0.03	0.16 ^a ± 0.08
[g/100 g]	Blueberry	0.21 ^a ± 0.06	0.19 ^a ± 0.05	0.19 ^a ± 0.05	0.19 ^a ± 0.08
Lactic acid	Strawberry	0.42 ^a ± 0.00	0.37 ^b ± 0.01	0.36 ^b ± 0.02	0.36 ^b ± 0.00
[g/100 g]	Blueberry	0.43 ^a ± 0.01	0.36 ^b ± 0.01	0.35 ^b ± 0.02	0.34 ^b ± 0.02
Malic acid	Strawberry	0.04 ^a ± 0.02	0.04 ^a ± 0.02	0.03 ^a ± 0.00	0.04 ^a ± 0.01
[g/100 g]	Blueberry	0.004 ^a ± 0.00	0.003 ^a ± 0.01	0.004 ^a ± 0.00	0.004 ^a ± 0.00
Phenolic content	Strawberry	35.9 ^c ± 1.5	55.5 ^a ± 1.0	42.1 ^b ± 1.2	54.5 ^a ± 1.1
[mg/100 g]	Blueberry	48.2 ^c ± 0.9	66.1 ^a ± 1.3	51.4 ^b ± 0.8	62.8 ^a ± 1.4

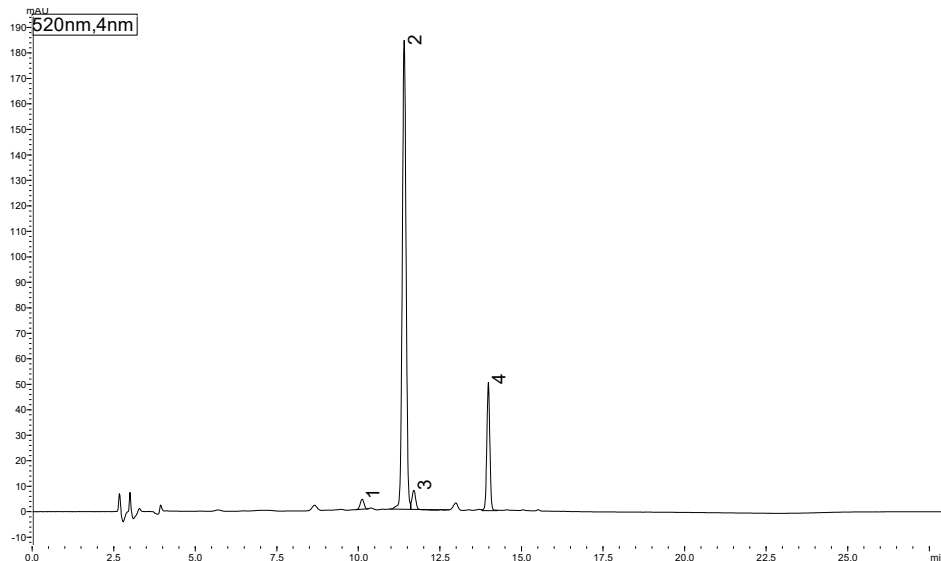
* Data are expressed as mean ± standard deviation. nd – not detected, ^{a-d} - means in the same row followed by different lowercase represent the significant difference ($p \leq 0.05$).

Table S4. The recipe for fruit preparations.

Product	Fruit preparation [1000 g]					
	Fruit [g]	Sugar [g]	Citric acid [g]	Water [g]	Pectin preparation [g]	Starch [g]
Strawberry preparation	600	324	3	66	5	2
Blueberry preparation	600	301	3.5	88.5	5	2

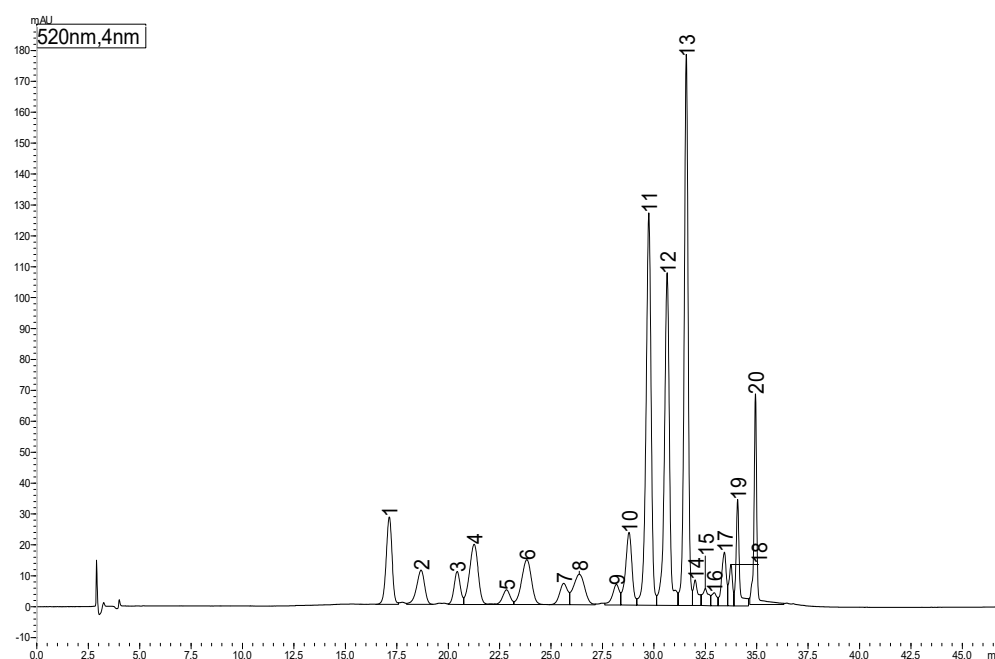
Figure 1S. HPLC chromatogram of anthocyanin profile of strawberry (A) and blueberry (B) preparations.

A



1. Cyanidin-3-*O*-glucoside, 2. Pelargonidin-3-*O*-glucoside, 3. Pelargonidin-3-*O*-rutinoside, 4. Pelargonidin 3-malonyl-glucoside.

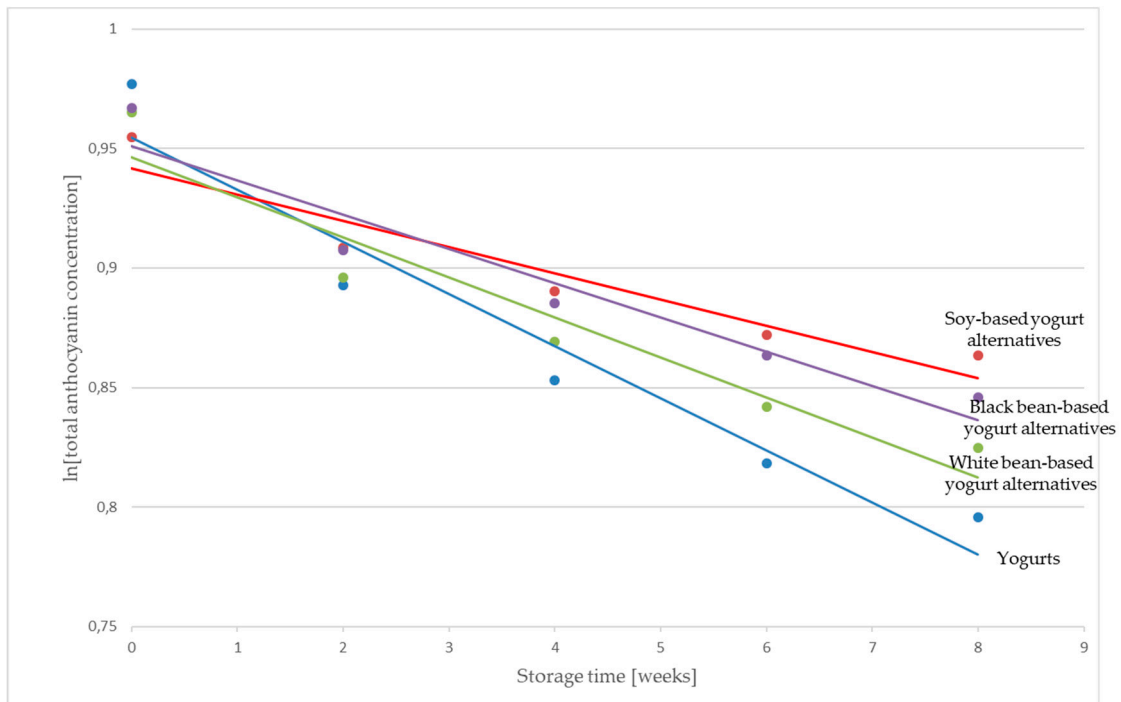
B



1. Delphinidin-3-*O*-galactoside, 2. Delphinidin-3-*O*-glucoside, 3. Cyanidin-3-*O*-galactoside, 4. Delphinidin-3-*O*-arabinoside, 5. Cyanidin-3-*O*-glucoside, 6. Petunidin-3-*O*-galactoside, 7. Cyanidin-3-*O*-arabinoside, 8. Petunidin-3-*O*-glucoside, 9. Peonidin-3-*O*-galactoside, 10. Petunidin-3-*O*-arabinoside, 11. Malvidin-3-*O*-galactoside, 12. Malvidin-3-*O*-glucoside, 13. Malvidin-3-*O*-arabinoside, 14-20 - Acylated anthocyanins.

Figure 2S. First-order degradation plots of total anthocyanins for strawberry (A) and blueberry (B) products storage during 8 weeks.

A



B

