

Supplementary Material

High-Pressure Processing of fruit smoothies enriched with dietary fiber from carrot discards: effects on the contents and bio-accessibilities of carotenoids and vitamin E.

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Table S1. Bioaccessibility of carotenoids and α -tocopherol (%) of untreated and high-pressure processed smoothies after 28 days during storage at 4 °C (mean \pm SD) (n=3).

Bioaccessibility (%)							
Treatment	Storage (days)	Lutein		Zeaxanthin		β -cryptoxanthin	
		BF	FF	BF	FF	BF	FF
Untreated	0	30.4 \pm 7.0Aa	31.7 \pm 2.8Ba	19.3 \pm 3.2Ab	22.5 \pm 2.3Aa	15.7 \pm 3.0Aa	22.0 \pm 4.2Aa
450	28	29.1 \pm 1.8A	24.9 \pm 2.0A	21.4 \pm 1.0A	18.6 \pm 3.9A	15.4 \pm 0.8A	14.9 \pm 1.6A
600	28	32.6 \pm 3.0a	32.4 \pm 1.3a	11.5 \pm 2.5a	20.1 \pm 1.1a	25.1 \pm 3.5b	18.4 \pm 0.8a
Table S1. Cont.							
Treatment	Storage (days)	α -carotene		β -carotene		α -tocopherol	
		BF	FF	BF	FF	BF	FF
Untreated	0	50.2 \pm 2.4Aa	77.6 \pm 4.8Bb	26.9 \pm 6.6Aa	38.5 \pm 2.3Bb	21.3 \pm 2.2Ba	23.3 \pm 5.0Ba
450	28	47.4 \pm 3.1A	37.8 \pm 5.0A	28.9 \pm 2.4A	24.9 \pm 1.2A	12.5 \pm 2.3A	13.7 \pm 1.7A
600	28	61.1 \pm 9.7a	44.0 \pm 8.1a	36.1 \pm 8.9a	28.5 \pm 3.7a	37.2 \pm 2.8b	37.1 \pm 6.3b

BF: Smoothie base formulation, FF: smoothie whit dietary fiber. Different capital letters in the same column indicate significant differences ($p \leq 0.05$) between the untreated and treated sample at 450 MPa after 28 days of refrigerated storage. Different lowercase letters in the same column indicate significant differences ($p \leq 0.05$) between the untreated and treated sample at 600 MPa after 28 days of refrigerated storage.