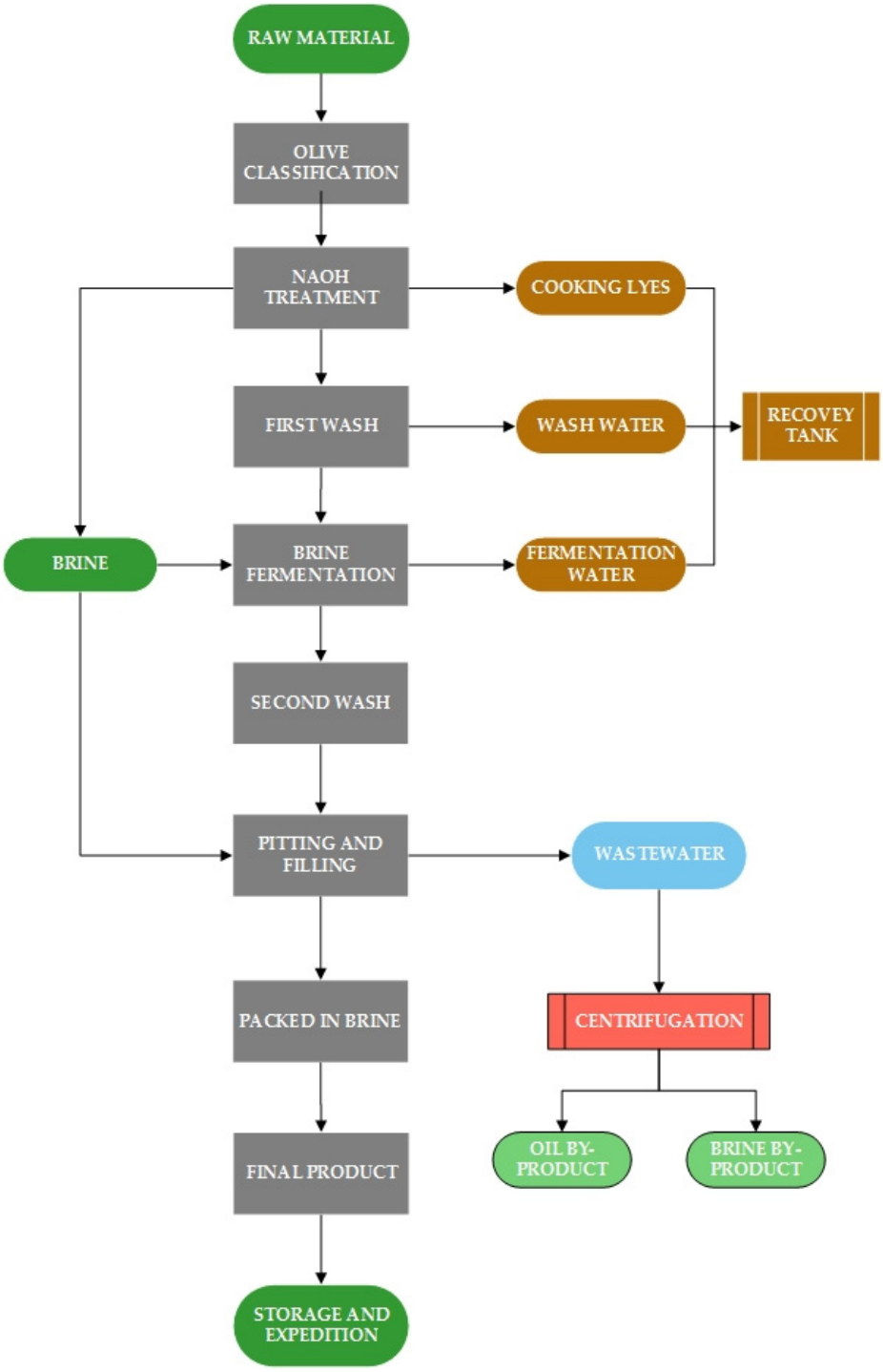
Supplementary Material

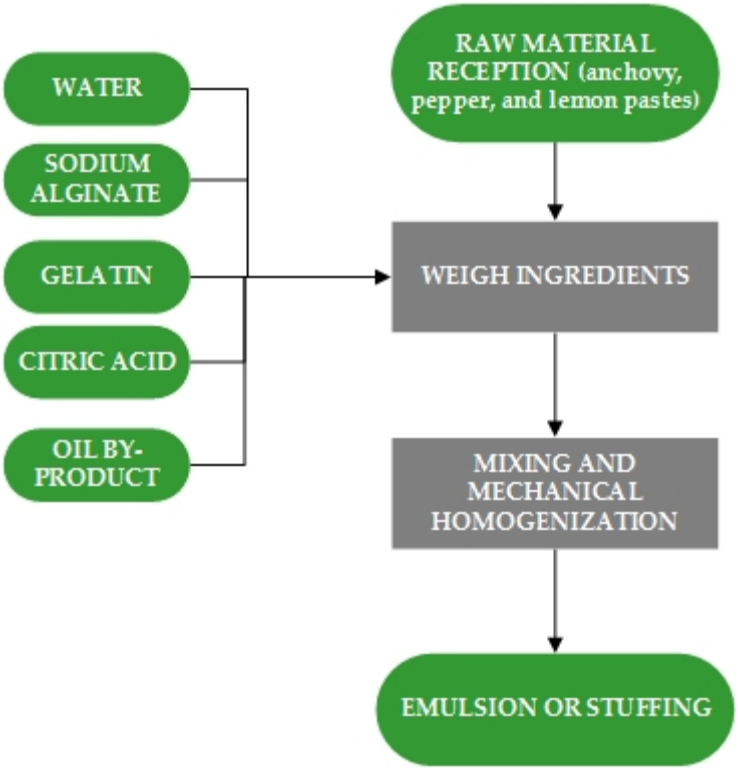
Use of Olive Industry By-Products for Value-Added Food Development

María E. García-Pastor, Marina Ródenas-Soriano, Alicia Dobón-Suárez, Pedro J. Zapata and María J. Giménez *

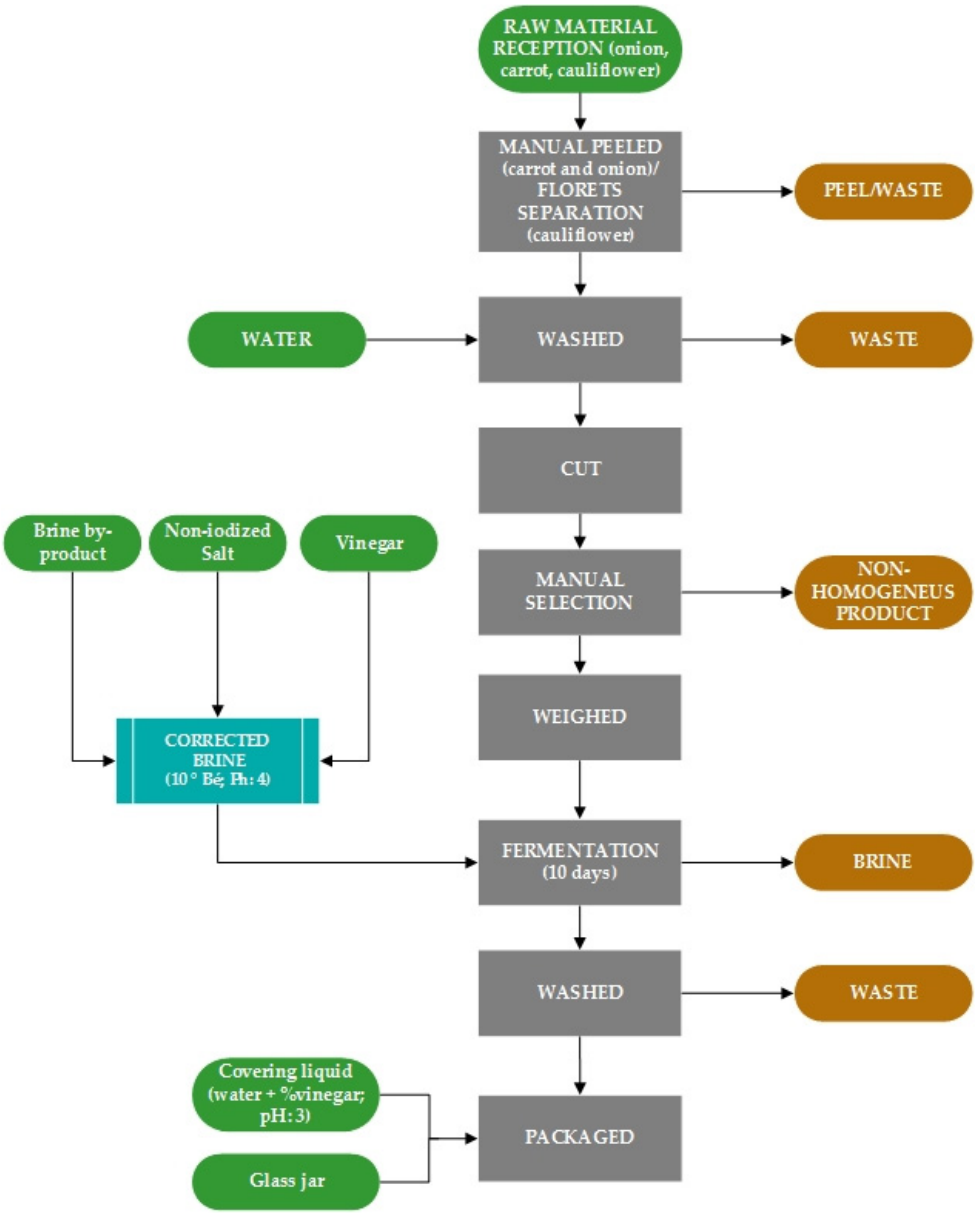
Department of Food Technology, EPSO, University Miguel Hernández,
Ctra. Beniel km. 3.2, 03312 Alicante, Spain
* Correspondence: maria.gimenezt@umh.es; Tel.: +34-966749798



Supplementary Figure S1. Flow diagram of the olive pitting process from which the olive oil and brine by-products that are the object of study of the present experiment are obtained.



Supplementary Figure S2. Flow diagram of the development of three oil-emulsified pastes (anchovy, pepper, and lemon).



Supplementary Figure S3. Flow diagram of the development of three pickled vegetables (carrot, onion, and cauliflower) with the brine by-product.

Supplementary Table S1. Microbiological characteristics of brine by-product.

Aerobic mesophilic†	Molds and yeasts♦	Enterobacteria▼	*E. coli*▼	*Salmonella spp.*ℓ	*Listeria spp.*¥	*Listeria monocytogenes*¥
$2 \cdot 10^3$	$5 \cdot 10^3$	Absence	Absence	Absence	+	-

†Incubation count (CFU g^{-1}) at 30 °C for 48 h. CFU: Colony Forming Unit.
♦Incubation count (CFU g^{-1}) at 25 °C for 72 h. CFU: Colony Forming Unit.
▼Incubation count (absence or presence) at 37 °C for 24 h.
ℓCount (absence or presence) performed by an outside laboratory.
¥Incubation count (positive or negative) at 37 °C for 24 h.