

**Table S1.** Results obtained from the evaluation of antioxidant capacity in chicken patties

Day 0	Raw patties					Cooked patties				
	C	FF	CF	LF	OF	C	FF	CF	LF	OF
DPPH (% inhibition)	18.610 ± 0.070 <sup>a</sup>	20.290 ± 0.070 <sup>c</sup>	20.410 ± 0.070 <sup>c</sup>	21.920 ± 0.150 <sup>a</sup>	21.000 ± 0.150 <sup>b</sup>	5.860 ± 0.070 <sup>e</sup>	10.790 ± 0.070 <sup>a</sup>	9.060 ± 0.150 <sup>b</sup>	6.240 ± 0.150 <sup>d</sup>	7.920 ± 0.070 <sup>c</sup>
ABTS (% inhibition)	7.140 ± 0.160 <sup>e</sup>	37.830 ± 0.140 <sup>a</sup>	26.670 ± 0.160 <sup>d</sup>	33.100 ± 0.140 <sup>c</sup>	34.590 ± 0.080 <sup>b</sup>	19.520 ± 0.080 <sup>e</sup>	23.460 ± 0.160 <sup>a</sup>	20.720 ± 0.140 <sup>d</sup>	22.530 ± 0.240 <sup>b</sup>	21.970 ± 0.140 <sup>c</sup>
FRAP (mmol FeSO <sub>4</sub> kg <sup>-1</sup> )	0.583 ± 0.002 <sup>e</sup>	0.729 ± 0.006 <sup>c</sup>	0.665 ± 0.010 <sup>d</sup>	0.774 ± 0.006 <sup>b</sup>	1.017 ± 0.006 <sup>a</sup>	0.127 ± 0.002 <sup>d</sup>	0.239 ± 0.002 <sup>a</sup>	0.160 ± 0.002 <sup>c</sup>	0.192 ± 0.002 <sup>b</sup>	0.193 ± 0.004 <sup>b</sup>
Polyphenolic content (mg gallic acid g <sup>-1</sup> )	0.433 ± 0.001 <sup>d</sup>	0.450 ± 0.001 <sup>c</sup>	0.483 ± 0.001 <sup>a</sup>	0.545 ± 0.001 <sup>b</sup>	0.485 ± 0.001 <sup>a</sup>	0.157 ± 0.001 <sup>d</sup>	0.312 ± 0.001 <sup>a</sup>	0.224 ± 0.001 <sup>b</sup>	0.213 ± 0.001 <sup>bc</sup>	0.210 ± 0.002 <sup>c</sup>
TBARS (mg MDA kg <sup>-1</sup> )	0.107 ± 0.002 <sup>e</sup>	0.206 ± 0.002 <sup>b</sup>	0.214 ± 0.002 <sup>a</sup>	0.112 ± 0.002 <sup>d</sup>	0.118 ± 0.002 <sup>c</sup>	1.130 ± 0.004 <sup>a</sup>	0.670 ± 0.002 <sup>c</sup>	0.715 ± 0.003 <sup>c</sup>	0.588 ± 0.003 <sup>d</sup>	0.824 ± 0.004 <sup>b</sup>
Day 7	Raw patties					Cooked patties				
	C	FF	CF	LF	OF	C	FF	CF	LF	OF
DPPH (% inhibition)	3.750 ± 0.070 <sup>e</sup>	6.520 ± 0.070 <sup>d</sup>	9.370 ± 0.130 <sup>a</sup>	8.700 ± 0.070 <sup>b</sup>	7.910 ± 0.070 <sup>c</sup>	1.220 ± 0.070 <sup>e</sup>	4.970 ± 0.070 <sup>d</sup>	9.190 ± 0.070 <sup>a</sup>	6.280 ± 0.070 <sup>c</sup>	7.000 ± 0.150 <sup>b</sup>
ABTS (% inhibition)	13.88 ± 0.080 <sup>e</sup>	21.930 ± 0.080 <sup>b</sup>	18.700 ± 0.080 <sup>d</sup>	23.880 ± 0.160 <sup>a</sup>	20.700 ± 0.160 <sup>c</sup>	8.230 ± 0.080 <sup>d</sup>	17.050 ± 0.150 <sup>c</sup>	15.580 ± 0.080 <sup>b</sup>	20.720 ± 0.130 <sup>a</sup>	17.540 ± 0.130 <sup>b</sup>
FRAP (mmol FeSO <sub>4</sub> kg <sup>-1</sup> )	0.122 ± 0.002 <sup>d</sup>	0.155 ± 0.002 <sup>b</sup>	0.163 ± 0.002 <sup>a</sup>	0.124 ± 0.001 <sup>c</sup>	0.157 ± 0.002 <sup>b</sup>	0.011 ± 0.001 <sup>d</sup>	0.066 ± 0.002 <sup>c</sup>	0.011 ± 0.001 <sup>d</sup>	0.096 ± 0.002 <sup>a</sup>	0.075 ± 0.003 <sup>b</sup>
Polyphenolic content (mg gallic acid g <sup>-1</sup> )	0.163 ± 0.001 <sup>d</sup>	0.240 ± 0.001 <sup>a</sup>	0.196 ± 0.001 <sup>b</sup>	0.166 ± 0.001 <sup>d</sup>	0.189 ± 0.001 <sup>c</sup>	0.038 ± 0.001 <sup>e</sup>	0.086 ± 0.001 <sup>a</sup>	0.066 ± 0.001 <sup>c</sup>	0.078 ± 0.001 <sup>b</sup>	0.051 ± 0.001 <sup>d</sup>
TBARS (mg MDA kg <sup>-1</sup> )	0.396 ± 0.002 <sup>a</sup>	0.209 ± 0.004 <sup>d</sup>	0.276 ± 0.002 <sup>c</sup>	0.183 ± 0.002 <sup>e</sup>	0.300 ± 0.004 <sup>b</sup>	1.190 ± 0.002 <sup>a</sup>	0.720 ± 0.002 <sup>c</sup>	0.714 ± 0.003 <sup>c</sup>	0.682 ± 0.002 <sup>d</sup>	0.850 ± 0.004 <sup>b</sup>

C: Control, FF: foam-mat dried fresh pumpkin flower; CF: foam-mat dried frozen pumpkin flower; LF: freeze dried pumpkin flower; OF: oven-dried pumpkin flower. Different letters represent statistically significant differences ( $p < 0.05$ ) between formulations