

Sustainable process for tortillas production using ohmic heating with minimal impact on their nutritional value, protein, and calcium performance

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Table S1. Formulation of the experimental diets containing corn flour and tortillas.

| Ingredient (g/kg) | CD | RC | CT | TPT | OHT |
|-------------------|-----|-----|-----|-----|-----|
| Starch | 535 | 45 | - | 19 | - |
| Sucrose | 100 | 100 | 94 | 100 | - |
| Casein | 200 | - | - | - | - |
| Cellulose | 50 | - | - | - | - |
| Soybean oil | 70 | 15 | 29 | 24 | 23 |
| Minerals | 35 | 25 | 24 | 23 | 21 |
| Vitamins | 10 | 10 | 10 | 10 | 10 |
| RC | - | 805 | - | - | - |
| CT | - | - | 843 | - | - |
| TPT | - | - | - | 824 | - |
| OHT | - | - | - | - | 946 |

CD: Casein diet; RC: raw corn flour; CT: commercial tortillas; TPT: traditional process tortillas; OHT: tortillas processed by ohmic heating.