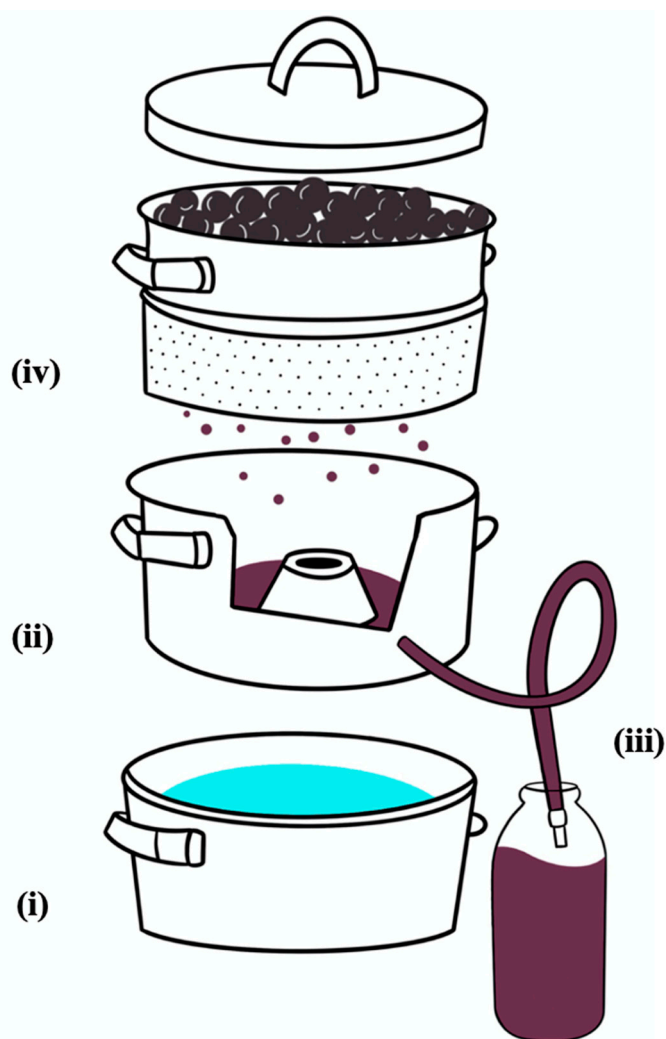
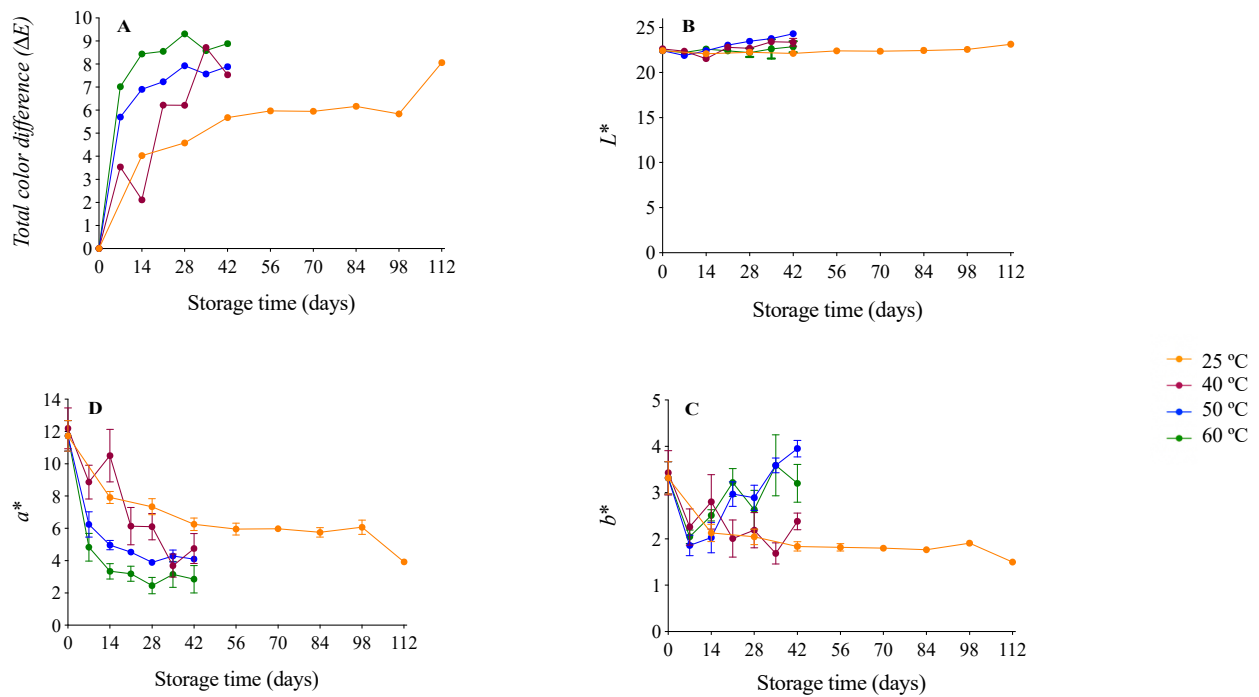


## Supplementary File:



**Figure S1.** The steam extractor, or steam juicer, is composed of three pieces, arranged one above the other: a water pan, a juice-collecting container and a fruit container. The water pan (i) is placed on a heat source in order to boil the water and, thus, to produce the steam for the process. The juice-collecting container (ii) has a central conical opening in its bottom, which allows the passage of the steam, and an outlet with a drain (iii), through which the juice is bottled. There is a clamp at the end of the drain which helps juice bottling. The fruit container (iv) is a basket with perforations, allowing the steam to reach the fruit and the juice to be drained, while keeping the fruit out of the reach of the extracted liquid.



**Figure S2.** Changes in instrumental color of unsweetened jaboricaba juice during storage at 25 °C, 40 °C, 50 °C and 60 °C. Color components  $L^*$ ,  $a^*$  and  $b^*$  showed differences between initial and final storage time (One-way ANOVA followed by Dunnett's post hoc test;  $p < 0.05$ ).

**Table S1.** Microbiological analysis of unsweetened and sweetened jaboricaba juices stored at 25 °C for 168 days<sup>a</sup>.

Microorganism	Storage time (days)			
	0	56	112	168
Thermotolerant coliforms (MPN <sup>b</sup> /50 mL)	Absence	Absence	Absence	Absence
<i>Salmonella sp.</i> (25 mL)	Absence	Absence	Absence	Absence
Heterotrophic bacteria (CFU <sup>c</sup> /mL)	20	< 1.0	< 10	< 10
Yeasts and molds (CFU/mL)	90	< 1.0	< 10	< 10
Lactic acid bacteria (CFU/mL)	< 10	< 1.0	< 10	< 10

<sup>a</sup> Results for both juices were the same. <sup>b</sup> Most probable number. <sup>c</sup> Colony-forming units.