

Supporting Information
for
Potentially synbiotic yellow mombin beverages: Stability during refrigerated storage, physicochemical characteristics and sensory properties

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Table S3. Results of the penalty analysis of formulation SYN_a.

Attribute	Level	Percent (%)	Mean drops	<i>p</i> -value	Penalties	<i>p</i> -value
Acidity	Too weak	75.82	2.324	< 0.0001		
	JAR	19.78			2.268	< 0.0001
	Too strong	4.40	1.306			
Sweetness	Too weak	27.47	1.602	0.008		
	JAR	25.27			2.389	< 0.0001
	Too strong	47.25	2.847	< 0.0001		
Viscosity	Too weak	14.29	0.554			
	JAR	43.96			1.184	0.008
	Too strong	41.76	1.400	0.005		
Color	Too weak	2.20	1.431			
	JAR	56.04			1.581	0.000
	Too strong	41.76	1.589	0.000		

Significance level of $p < 0.05$.