

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

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Table S2. Results of the penalty analysis of formulation SYNf.

Attributes	Level	Percent (%)	Mean drops	<i>p</i>-value	Penalties	<i>p</i>-value
Acidity	Too weak	10.99	2.892			
	JAR	58.24			2.398	< 0.0001
	Too strong	30.77	2.221	< 0.0001		
Sweetness	Too weak	39.56	1.321	0.000		
	JAR	54.95			1.484	< 0.0001
	Too strong	5.49	2.660			
Viscosity	Too weak	16.48	1.590			
	JAR	71.43			1.862	< 0.0001
	Too strong	12.09	2.232			
Color	Too weak	3.30	1.297			
	JAR	91.21			1.964	0.003
	Too strong	5.49	2.364			

Significance level of $p < 0.05$.