

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

Luís Eduardo Guieu Galvao Telles Ribeiro^a Leonam da Silva Pereira Batista^b,
Cristiane Fernandes de Assis^{a,c}, Karla Suzanne Florentino da Silva
Chaves Damasceno^{a,b}, Francisco Caninde de Sousa Júnior^{a,c,*}

^a Programa de Pós-graduação em Nutrição, Universidade Federal do Rio Grande do Norte, Av. Senador Salgado Filho, 3000, 59078-970, Natal, RN, Brazil.

^b Departamento de Nutrição, Universidade Federal do Rio Grande do Norte, Av. Senador Salgado Filho, 3000, 59078-970, Natal, RN, Brazil.

^c Departamento de Farmácia, Universidade Federal do Rio Grande do Norte, R. Gal Gustavo Cordeiro de Faria, s/n, Petrópolis, 59012-570, Natal, RN, Brazil.

***Corresponding author.**

E-mail address: francisco.sousa@ufrn.br (F.C. Sousa Júnior)

Table S1. Results of the penalty analysis of formulation PREB.

Attribute	Level	Percent (%)	Mean drops	p-value	Penalties	p-value
Acidity	Too weak	5.49	1.061			
	JAR	64.84			1.786	< 0.0001
	Too strong	29.67	1.920	< 0.0001		
Sweetness	Too weak	36.26	1.896	< 0.0001		
	JAR	52.75			1.826	< 0.0001
	Too strong	10.99	1.596			
Viscosity	Too weak	8.79	0.567			
	JAR	85.71			1.115	0.030
	Too strong	5.49	1.992			
Color	Too weak	1.10	1.102			
	JAR	96.70			2.102	0.038
	Too strong	2.20	2.602			

Significance level of $p < 0.05$.