

Solid-state fermented pineapple peel: a novel food ingredient with antioxidant and anti-inflammatory properties

Erika Ortega-Hernández ^{1,2,†}, Lucio Martinez-Alvarado ^{1,†}, Beatriz A. Acosta-Estrada ^{1,*} and Marilena Antunes-Ricardo ^{2,*}

¹ Tecnológico de Monterrey, Escuela de Ingeniería y Ciencias, Centro de Biotecnología-FEMSA, Ave. Eugenio Garza Sada 2501 Sur, Monterrey CP 64849, Mexico

² Tecnológico de Monterrey, Institute for Obesity Research, Ave. Eugenio Garza Sada 2501 Sur, Monterrey CP 64849, Mexico

* Correspondence: baae@tec.mx (B.A.A.-E.); marilena.antunes@tec.mx (M.A.-R.)

† These authors contributed equally to this work.

Supplementary Information

Table S1. Chemical composition of pineapple peel

Measured Parameter	Quantity	Units
Total reducing sugars	38.38 ± 0.59	%
Calories	208.85 ±	Kcal/100 g
Available carbohydrates	42.29 ±	%
Ashes	4.60 ± 0.13	%
Lipids	1.77 ± 0.04	%
Dietary fiber	30.20 ± 6.65	%
Moisture	15.2 ± 0.02	%
Protein	5.94 ± 0.03	%N x 6.25

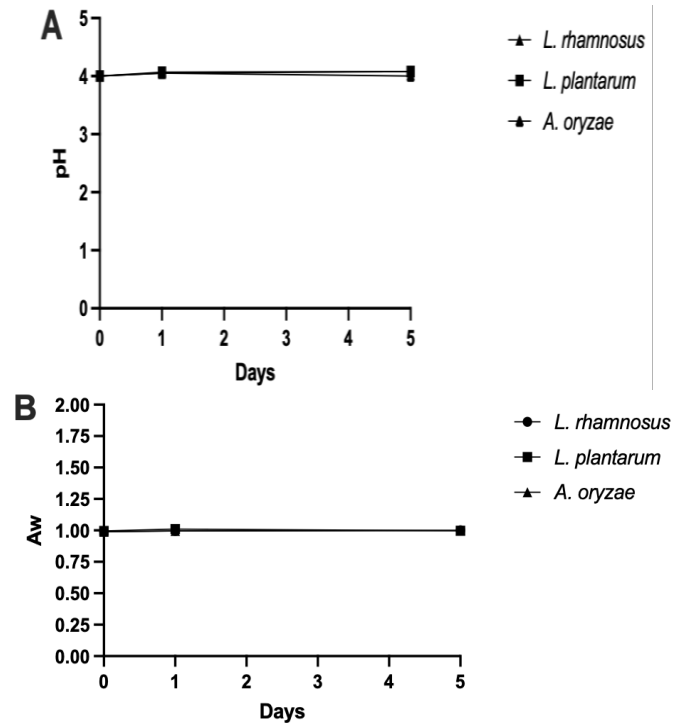


Figure S1. pH and Aw changes during solid-state fermentation of pineapple peels with *L. rhamnosus*, *L. plantarum* and *A. oryzae*. **A.** pH changes during solid-state fermentation of pineapple peels. **B.** Aw changes during solid-state fermentation of pineapple peels. Values represent the mean of 3 replicates with their standard error bars.