

## Supplementary file

# Antioxidant, Physicochemical and Rheological Properties of White and Milk Chocolate Compounds Supplemented with Plant-based Functional Ingredients

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Table S1: The L\*, a\* and b\* values of milk and white compound chocolate formulated with sappan wood (SW) and butterfly pea flower (BF)

Type	L*	a*	b*
<b>White Chocolate Compound</b>			
Choc control	86.62 ± 0.25 <sup>d</sup>	-5.87 ± 0.06 <sup>a</sup>	19.51 ± 0.33 <sup>c</sup>
Choc SW 5%	44.54 ± 0.19 <sup>c</sup>	10.43 ± 0.08 <sup>d</sup>	19.22 ± 0.29 <sup>c</sup>
Choc SW 10%	36.75 ± 0.69 <sup>b</sup>	10.16 ± 0.06 <sup>c</sup>	16.39 ± 0.41 <sup>b</sup>
Choc SW 15%	33.00 ± 0.21 <sup>a</sup>	9.20 ± 0.05 <sup>b</sup>	13.48 ± 0.10 <sup>s</sup>
Choc BF 5%	39.02 ± 0.57 <sup>c</sup>	1.55 ± 0.05 <sup>b</sup>	-6.14 ± 0.10 <sup>a</sup>
Choc BF 10%	31.71 ± 0.67 <sup>b</sup>	2.12 ± 0.18 <sup>c</sup>	-5.23 ± 0.14 <sup>b</sup>
Choc BF 15%	29.82 ± 0.37 <sup>a</sup>	1.60 ± 0.14 <sup>b</sup>	-3.26 ± 0.08 <sup>c</sup>
<b>Milk Chocolate Compound</b>			
Choc control	36.04 ± 0.27 <sup>d</sup>	8.37 ± 0.08 <sup>d</sup>	13.32 ± 0.14 <sup>d</sup>
Choc SW 5%	32.16 ± 0.28 <sup>c</sup>	7.75 ± 0.03 <sup>c</sup>	11.26 ± 0.12 <sup>c</sup>
Choc SW 10%	31.02 ± 0.32 <sup>b</sup>	7.20 ± 0.05 <sup>b</sup>	10.01 ± 0.22 <sup>b</sup>
Choc SW 15%	29.50 ± 0.08 <sup>a</sup>	6.61 ± 0.10 <sup>a</sup>	9.09 ± 0.26 <sup>a</sup>
Choc BF 5%	30.42 ± 0.29 <sup>c</sup>	4.15 ± 0.01 <sup>c</sup>	6.79 ± 0.13 <sup>c</sup>
Choc BF 10%	28.55 ± 0.08 <sup>b</sup>	2.86 ± 0.03 <sup>b</sup>	4.92 ± 0.07 <sup>b</sup>
Choc BF 15%	27.16 ± 0.15 <sup>a</sup>	2.14 ± 0.07 <sup>a</sup>	3.40 ± 0.10 <sup>a</sup>

Note: The results represented the means of three replicates of independent samples. The statistical analysis was performed for each type of chocolate. Different superscripts in the same column indicate significant differences ( $p < 0.05$ ) among the samples.