

Figure S1 Vitamin C (remaining vitamin C concentration) versus time t (days) for HP processed avocado beverage samples stored at temperatures (T) 5 (◆), 10 (■) and 15 °C (▲). Processing (pressure-temperature-time) conditions: (a) 600 MPa-25 °C-10 min, (b) 600 MPa-35 °C-10 min, (c) 750 MPa-25 °C-5 min, (d) 750 MPa-35 °C-5 min and (e) atmospheric-90 °C-5 min (thermally processed).

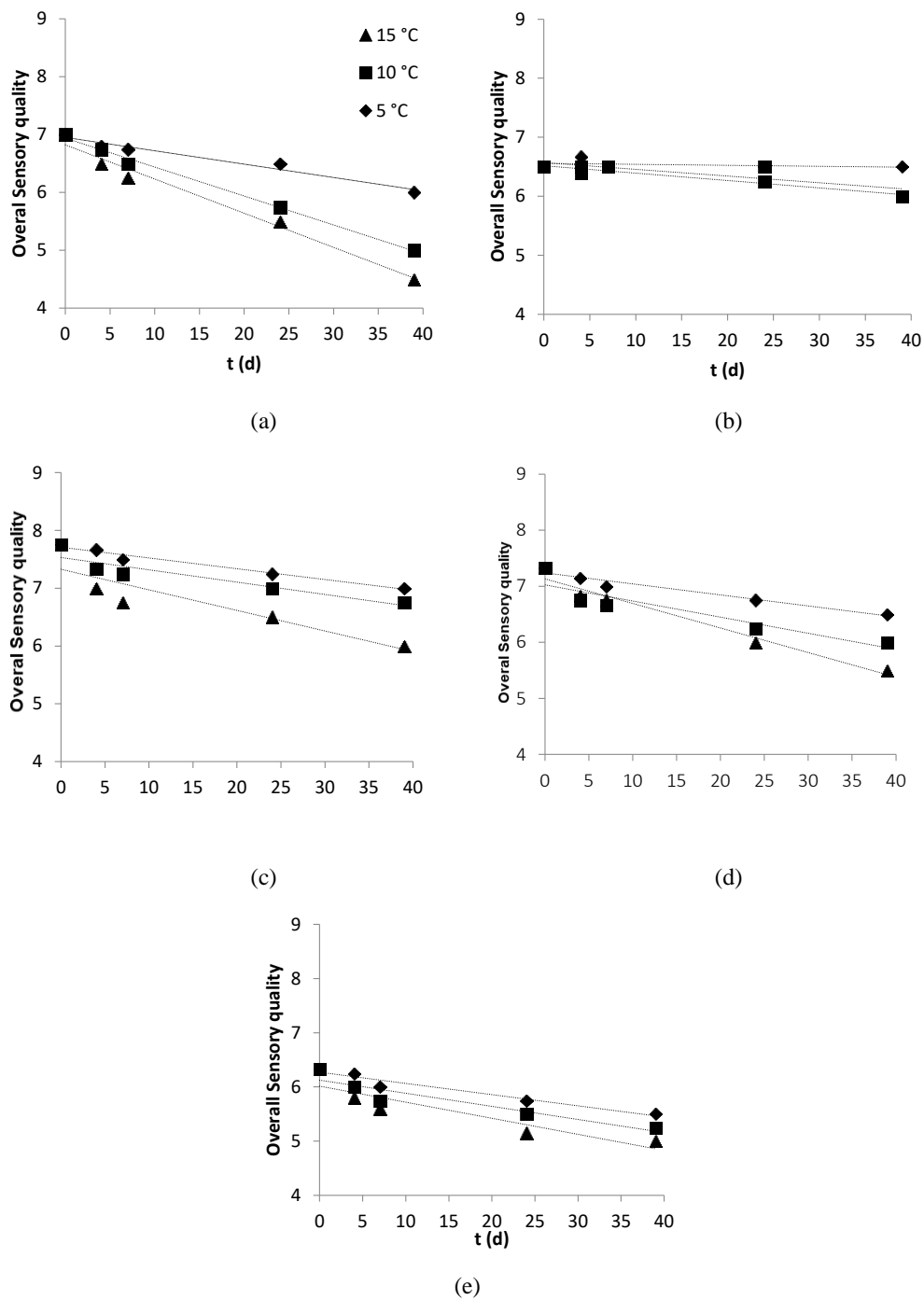


Figure S2 Overall sensory quality scores (scale 1-9) versus time t (days) for HP processed avocado beverage samples stored at temperatures (T) 5 (◆), 10 (■) and 15 °C (▲). Processing (pressure-temperature-time) conditions: (a) 600 MPa-25 °C-10 min, (b) 600 MPa-35 °C-10 min, (c) 750 MPa-25 °C-5 min, (d) 750 MPa-35 °C-5 min and (e) atmospheric-90 °C-5 min (thermally processed).

Table S1 Estimated kinetic parameters, k_{col} (days⁻¹) and activation energy $E_{a,col}$ (kJ/mol) values for vitamin C loss of avocado puree-based beverages stored at temperatures 5, 10 and 15 °C. Samples: 600 MPa-25 °C-10 min, 600 MPa-35 °C-10 min, 750 MPa-25 °C-5 min, and atmospheric-90 °C-5 min (thermally processed).

HP processed avocado- based beverage	Storage temperature								
	5 °C			10 °C			15 °C		
	ΔE_{max}	k_{col} (d ⁻¹)	R ²	ΔE_{max}	k_{col} (d ⁻¹)	R ²	ΔE_{max}	k_{col} (d ⁻¹)	R ²
600 MPa-25 °C-10 min	6.176±0.803	6.818±2.909	0.951	5.530±0.667	4.134±1.911	0.944	4.257±0.247	0.033±0.313	0.979
600 MPa-35 °C-10 min	1.931±0.069	2.097±0.379	0.993	2.199±0.473	0.752±1.541	0.774	2.878±0.629	3.939±3.359	0.837
750 MPa-25 °C-5 min	5.346±0.585	3.134±1.454	0.945	6.092±0.316	4.255±0.839	0.989	5.523±0.418	1.406±0.667	0.967
750 MPa-35 °C-5 min	2.455±0.125	0.843±0.376	0.984	3.222±0.421	4.593±2.222	0.935	4.496±0.051	0.499±0.074	0.999
atmospheric-90 °C-5 min	3.838±0.895	10.375±6.966	0.902	5.261±0.573	8.158±2.761	0.973	6.795±0.631	8.839±2.489	0.981