Optimizing enzymatic processing of apple pomace: a strategy for modifying techno-functional properties and dietary fiber

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*Table S 1. Values of SUA, SNS, and SDF content from AP treated with carbohydrolytic enzymatic complex for the Pearson correlation analysis. **p < 0.001.*

(a)

Treatment	SUA (g/100g)	SNS (g/100g)	SDF (%)
Untreated	5.10 ± 0.12	2.52 ± 0.05	29.49 ± 0.20
5.0 mL/kg DW – 3.5 h	11.14 ± 1.34	5.30 ± 0.20	40.01 ± 0.97
5.0 mL/kg DW – 6 h	13.88 ± 0.97	5.30 ± 0.09	41.58 ± 0.74
12.5 mL/kg DW – 1 h	5.26 ± 0.34	2.30 ± 0.03	28.15 ± 1.66
12.5 mL/kg DW – 6 h	8.85 ± 0.07	2.88 ± 0.20	32.23 ± 0.55
20 mL/kg DW – 1 h	14.19 ± 1.00	4.09 ± 0.06	36.77 ± 0.78

(b)

	SUA	SNS	SDF
SUA	1**	0.8139**	0.8751**
SNS	0.8139**	1**	0.9749**
SDF	0.8751**	0.9749**	1**

(a) Values of soluble uronic acid (SUA), soluble neutral sugar (SNS), and soluble dietary fiber (SDF) for the Pearson correlation analysis, (b) results from the Person correlation analysis, red shades indicate a positive correlation, whereas blue shades indicate a negative correlation.