

## TABLES SENSORY EVALUATION

**Table S1.** Discriminant sensory analysis of different formulations of *Colada* (25-5 % Maracuyá juice) by trained judges (n=5)<sup>1</sup>.

Categories	Attributes	25%		15% <sup>3</sup>		10%		7%		5%	
		Mean	CVC <sup>2</sup>	Mean	CVC	Mean	CVC	Mean	CVC	Mean	CVC
Flavor	Bitter	3	0.56032	2	0.48032	3	0.64032	2	0.36032	2	0.32032
	Salty	2	0.48032	2	0.36032	3	0.60032	2	0.48032	2	0.40032
	<b>Acidic</b>	<b>4</b>	<b>0.76032</b>	<b>5</b>	<b>0.92032</b>	<b>3</b>	<b>0.68032</b>	<b>3</b>	<b>0.60032</b>	<b>3</b>	<b>0.56032</b>
	<b>Sweet</b>	<b>4</b>	<b>0.76032</b>	<b>5</b>	<b>0.96032</b>	<b>3</b>	<b>0.68032</b>	<b>3</b>	<b>0.64032</b>	<b>3</b>	<b>0.64032</b>
	Umami	2	0.40032	2	0.32032	3	0.64032	2	0.40032	2	0.36032
	Spicy	3	0.56032	3	0.68032	2	0.48032	2	0.40032	2	0.36032
	Astringent	2	0.36032	2	0.48032	2	0.40032	2	0.32032	2	0.36032
Color	Brightness	2	0.40032	3	0.56032	2	0.32032	2	0.40032	2	0.40032
	Transparency	3	0.56032	2	0.44032	2	0.48032	2	0.48032	2	0.36032
	<b>Opacity</b>	<b>4</b>	<b>0.80032</b>	<b>5</b>	<b>0.92032</b>	<b>4</b>	<b>0.88032</b>	<b>4</b>	<b>0.80032</b>	<b>4</b>	<b>0.80032</b>
	<b>Pallor</b>	<b>4</b>	<b>0.88032</b>	<b>5</b>	<b>0.96032</b>	<b>5</b>	<b>0.92032</b>	<b>4</b>	<b>0.84032</b>	<b>4</b>	<b>0.88032</b>
Texture	Pasty	3	0.60032	3	0.64032	3	0.60032	2	0.36032	2	0.40032
	<b>Tender</b>	<b>4</b>	<b>0.84032</b>	<b>5</b>	<b>0.96032</b>	<b>4</b>	<b>0.88032</b>	<b>4</b>	<b>0.88032</b>	<b>4</b>	<b>0.80032</b>
	Rubbery	3	0.68032	2	0.32032	3	0.60032	1	0.28032	2	0.32032
	Fluid	3	0.64032	2	0.48032	2	0.44032	2	0.44032	1	0.28032
	<b>Dense</b>	<b>4</b>	<b>0.84032</b>	<b>5</b>	<b>0.96032</b>	<b>5</b>	<b>0.92032</b>	<b>4</b>	<b>0.88032</b>	<b>4</b>	<b>0.88032</b>
	<b>Viscous</b>	<b>4</b>	<b>0.80032</b>	<b>5</b>	<b>0.92032</b>	<b>4</b>	<b>0.88032</b>	<b>4</b>	<b>0.88032</b>	<b>4</b>	<b>0.80032</b>
	Elastic	2	0.48032	3	0.64032	3	0.60032	2	0.44032	3	0.52032
	Sticky	2	0.40032	1	0.28032	3	0.60032	2	0.44032	2	0.36032
	Adherent	3	0.52032	3	0.52032	2	0.48032	2	0.44032	2	0.36032
	<b>Fine</b>	<b>4</b>	<b>0.72032</b>	<b>5</b>	<b>0.92032</b>	<b>4</b>	<b>0.80032</b>	<b>4</b>	<b>0.88032</b>	<b>4</b>	<b>0.80032</b>
General Appearance	Liquid	3	0.56032	3	0.64032	3	0.60032	3	0.56032	2	0.36032
	<b>Low Dense</b>	<b>4</b>	<b>0.88032</b>	<b>5</b>	<b>0.96032</b>	<b>4</b>	<b>0.80032</b>	<b>4</b>	<b>0.84032</b>	<b>4</b>	<b>0.84032</b>
	Dense	2	0.48032	3	0.56032	3	0.60032	2	0.32032	2	0.40032
	Very Dense	3	0.52032	2	0.44032	3	0.56032	2	0.40032	2	0.44032

<sup>1</sup> The measure scale was of five points (1: not perceived, 2: poorly perceived, 3: fairly perceived, 4: well perceived and 5: excellent perceived)

<sup>2</sup> CVC: Concordance Validity Coefficient (from < 0.60, very deficient, to > 0.90, excellent)

<sup>3</sup> The *Colada* at 15% Maracuyá juice obtained the best score with CVC values of 0.92 - 0.96.

**Table S2.** Hedonic evaluation of *Colada* (15 % Maracuyá juice) by consumers (n=80)<sup>1</sup>.

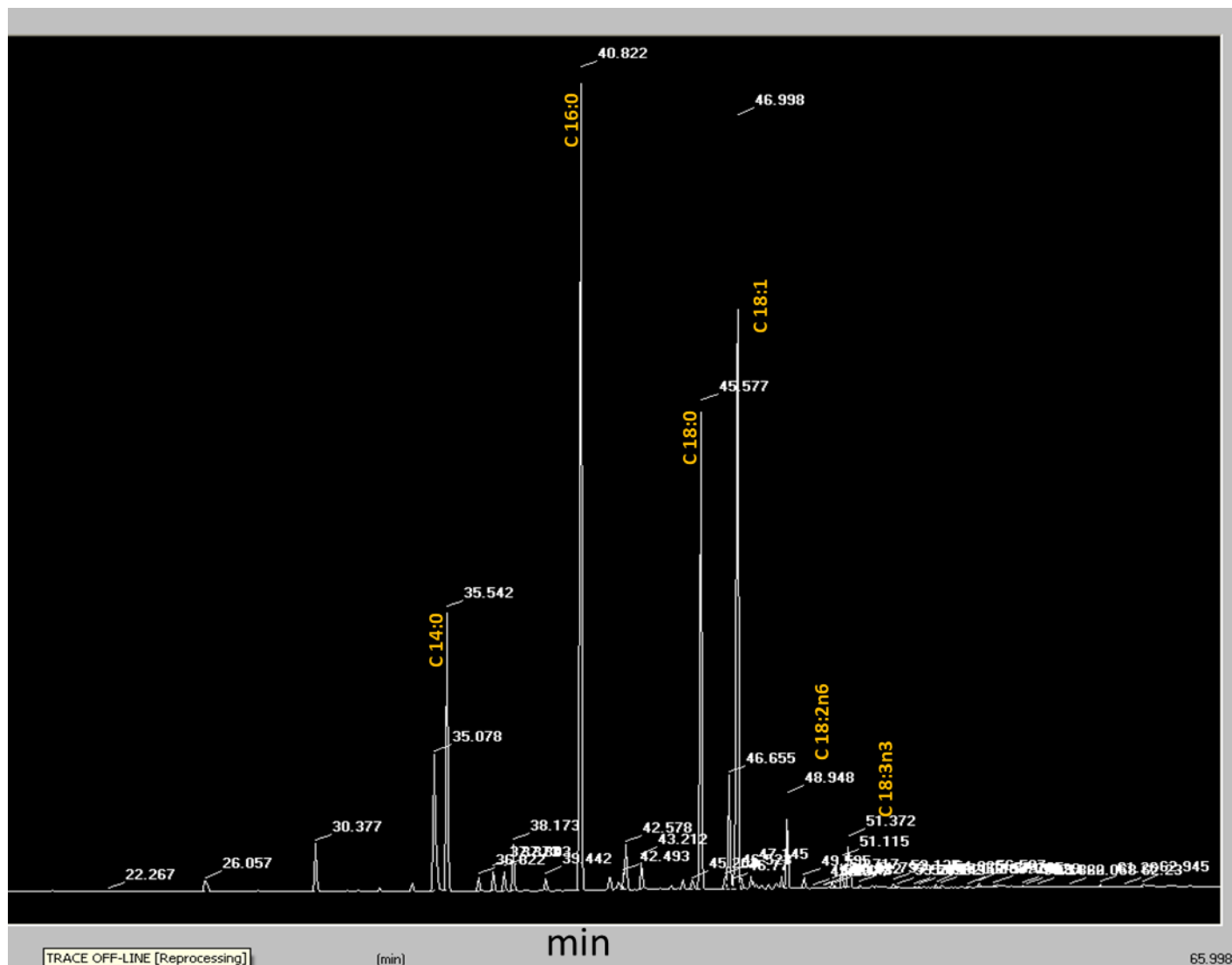
Categories	Attributes	Mean	CVC <sup>2</sup>
Flavor	Bitter	1	0.29
	Salty	3	0.58
	<b>Acidic</b>	<b>4</b>	<b>0.85</b>
	<b>Sweet</b>	<b>4</b>	<b>0.87</b>
	Umami	2	0.48
	Spicy	3	0.50
	Astringent	2	0.50
Color	Brightness	3	0.52
	Transparency	2	0.44
	<b>Opacity</b>	<b>4</b>	<b>0.80</b>
	<b>Pallor</b>	<b>4</b>	<b>0.82</b>
Texture	Pasty	1	0.30
	<b>Tender</b>	<b>4</b>	<b>0.90</b>
	Rubbery	1	0.30
	Fluid	3	0.65
	<b>Dense</b>	<b>4</b>	<b>0.80</b>
	<b>Viscous</b>	<b>4</b>	<b>0.85</b>
	Elastic	1	0.30
	Sticky	3	0.65
	Adherent	1	0.30
	<b>Fine</b>	<b>4</b>	<b>0.80</b>
General Appearance	Liquid	1	0.30
	<b>Low Dense</b>	<b>4</b>	<b>0.83</b>
	Dense	1	0.30
	Very Dense	1	0.30

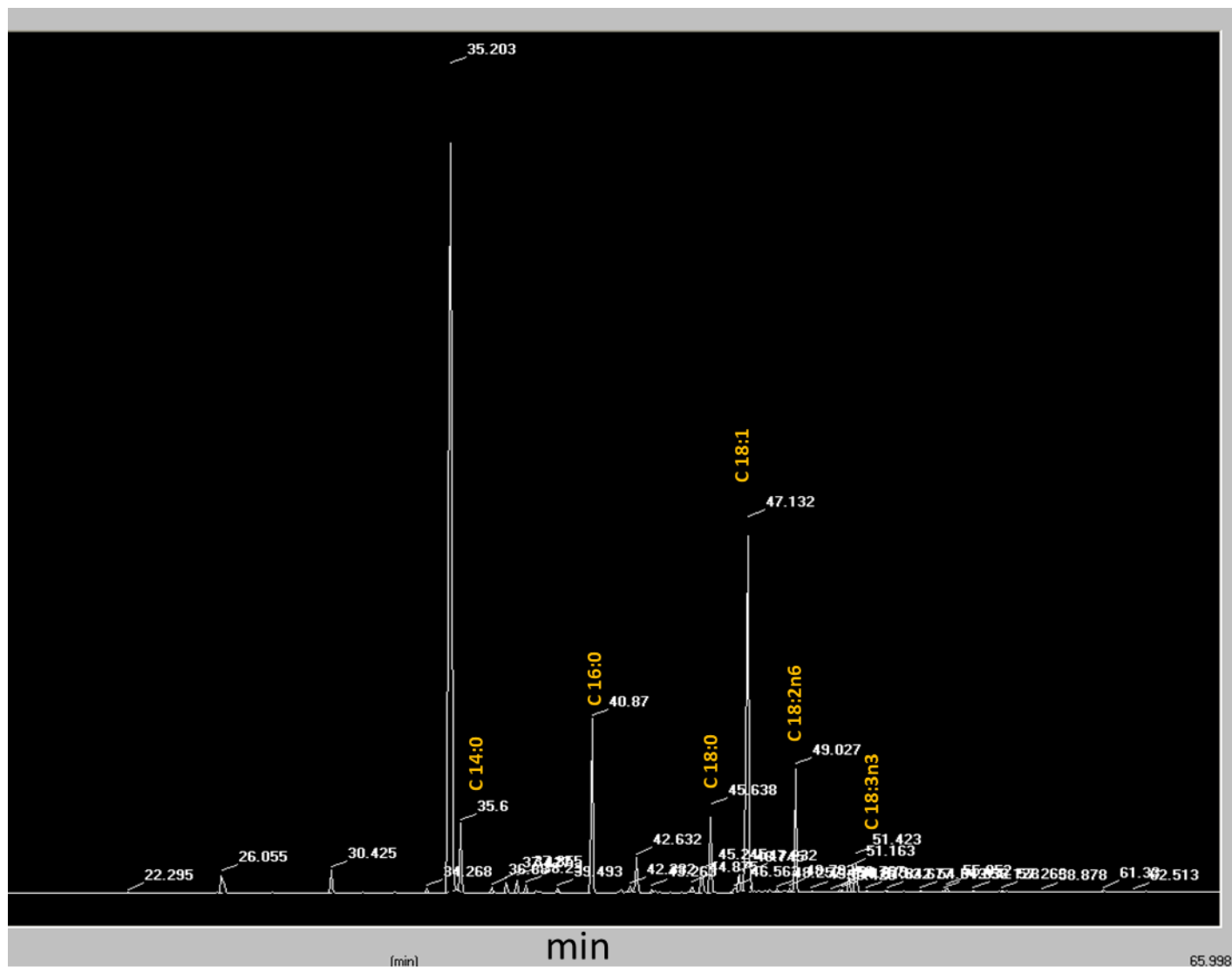
<sup>1</sup> The measure scale was of five points (1: not perceived, 2: poorly perceived, 3: fairly perceived, 4: well perceived and 5: excellent perceived).

<sup>2</sup> CVC: Concordance Validity Coefficient (from < 0.60, very deficient, to > 0.90, excellent).

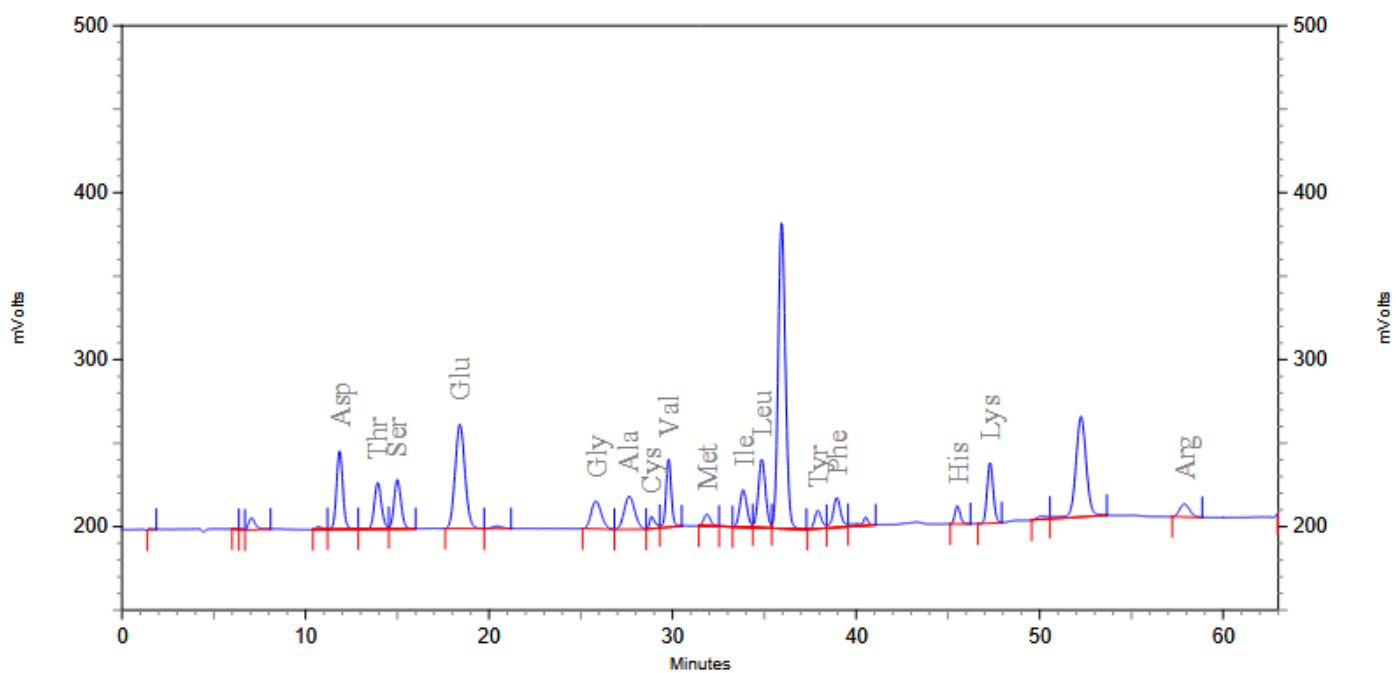
Consumers evaluated the beverage with CVC between 0.80 and 0.90.

## FIGURES CHOROMATOGRAMS

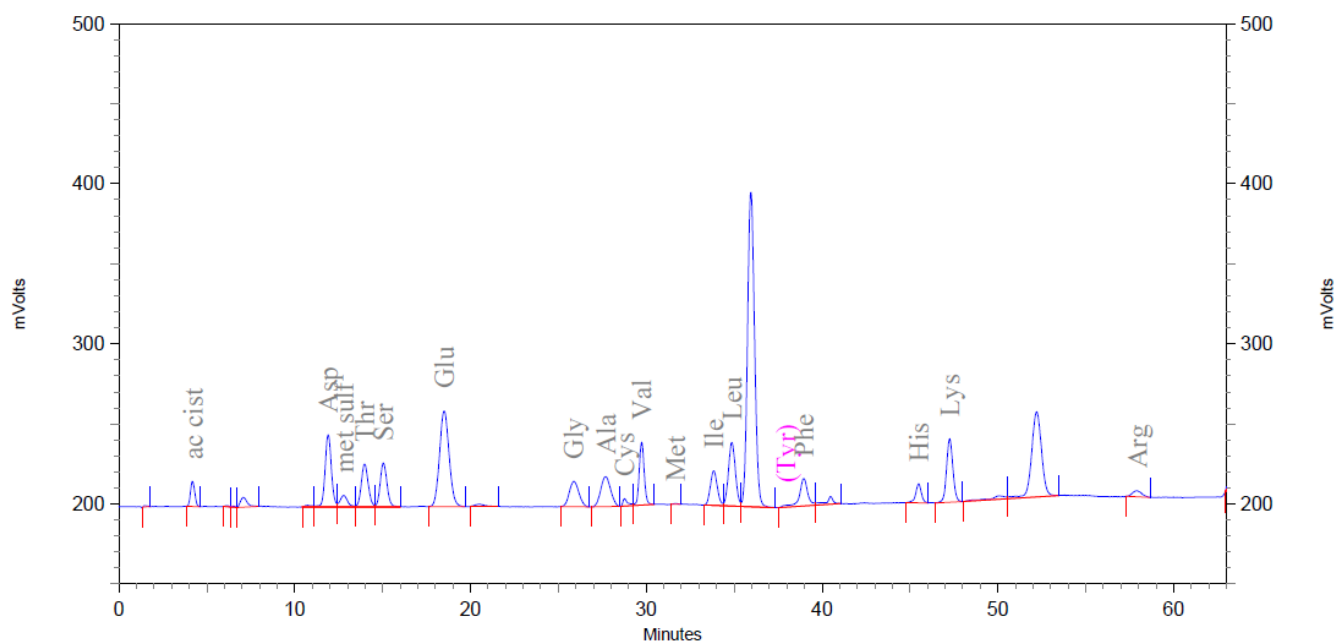




**Figure S2.** Chromatogram (GC) of fatty acid methyl esters (FAME) of the whey-beverage (*Colada*) after the in vitro digestion (bioaccessible fraction).



**Figure S3.** Chromatogram (HPLC) of amino acids of the whey-beverage (*Colada*) (acid hydrolysis).



**Figure S4.** Chromatogram (HPLC) of amino acids of the whey-beverage (*Colada*) (performic oxidation).