

Article

Pasta with Kiwiberry (*Actinidia arguta*): Effect on Structure, Quality, Consumer Acceptance, and Changes in Bioactivity during Thermal Treatment

Agata Osoś ¹, Patrycja Jankowska ¹, Agnieszka Drożdżyńska ², Maria Barbara Różańska ³, Róża Biegańska-Marecik ³, Hanna Maria Baranowska ⁴, Millena Ruszkowska ⁵, Miroslava Kačániová ^{6,7}, Agnieszka Tomkowiak ⁸, Marek Kieliszek ⁹ and Przemysław Łukasz Kowalczewski ^{3,*}

¹ Students' Scientific Club of Food Technologists, Poznań University of Life Sciences, 31 Wojska Polskiego St., 60-624 Poznań, Poland

² Department of Biotechnology and Food Microbiology, Poznań University of Life Sciences, 48 Wojska Polskiego St., 60-637 Poznań, Poland

³ Department of Food Technology of Plant Origin, Poznań University of Life Sciences, 31 Wojska Polskiego St., 60-624 Poznań, Poland

⁴ Department of Physics and Biophysics, Poznań University of Life Sciences, 38/42 Wojska Polskiego St., 60-637 Poznań, Poland

⁵ Faculty of Management and Quality Science, Gdynia Maritime University, 83 Morska St., 81-225 Gdynia, Poland

⁶ Institute of Horticulture, Faculty of Horticulture and Landscape Engineering, Slovak University of Agriculture, Tr. A. Hlinku 2, 94976 Nitra, Slovakia

⁷ Department of Bioenergy, Food Technology and Microbiology, Institute of Food Technology and Nutrition, University of Rzeszow, 4 Zelwerowicza St, 35-601 Rzeszow, Poland

⁸ Department of Genetics and Plant Breeding, Poznań University of Life Sciences, 11 Dojazd St., 60-632 Poznań, Poland

⁹ Department of Food Biotechnology and Microbiology, Institute of Food Sciences, Warsaw University of Life Sciences—SGGW, 02-776 Warsaw, Poland

* Correspondence: przemyslaw.kowalczewski@up.poznan.pl

Table S1. Results of consumer rating.

Parameter	R	K5	K10	K15
Appearance	7.20 ± 0.31 ^a	7.32 ± 0.29 ^a	7.28 ± 0.70 ^a	7.12 ± 0.83 ^a
Color	6.68 ± 0.23 ^b	7.56 ± 0.16 ^a	7.12 ± 0.33 ^a	7.20 ± 0.71 ^{ab}
Taste	7.16 ± 0.14 ^a	6.92 ± 0.55 ^{ab}	6.36 ± 0.91 ^{bc}	5.20 ± 1.12 ^c
Flavor	7.12 ± 0.19 ^a	7.12 ± 0.32 ^{ab}	6.96 ± 0.55 ^b	6.52 ± 0.68 ^b
Texture	8.64 ± 0.26 ^a	7.36 ± 0.34 ^b	7.24 ± 0.48 ^b	6.36 ± 0.44 ^c
Overall rating	7.36 ± 0.21 ^a	7.26 ± 0.22 ^a	6.99 ± 0.39 ^b	6.48 ± 0.34 ^b

Means in the same row followed by different letters indicate significant differences ($p < 0.05$). R - reference pasta without the addition of kiwiberry lyophilizate, K5, K10, and K15 - pasta contained 5%, 10%, and 15% kiwiberry lyophilizate.