

# Influence of Gelatin and Propolis Extract on Honey Gummy Jelly Properties: Optimization Using D-Optimal Mixture Design

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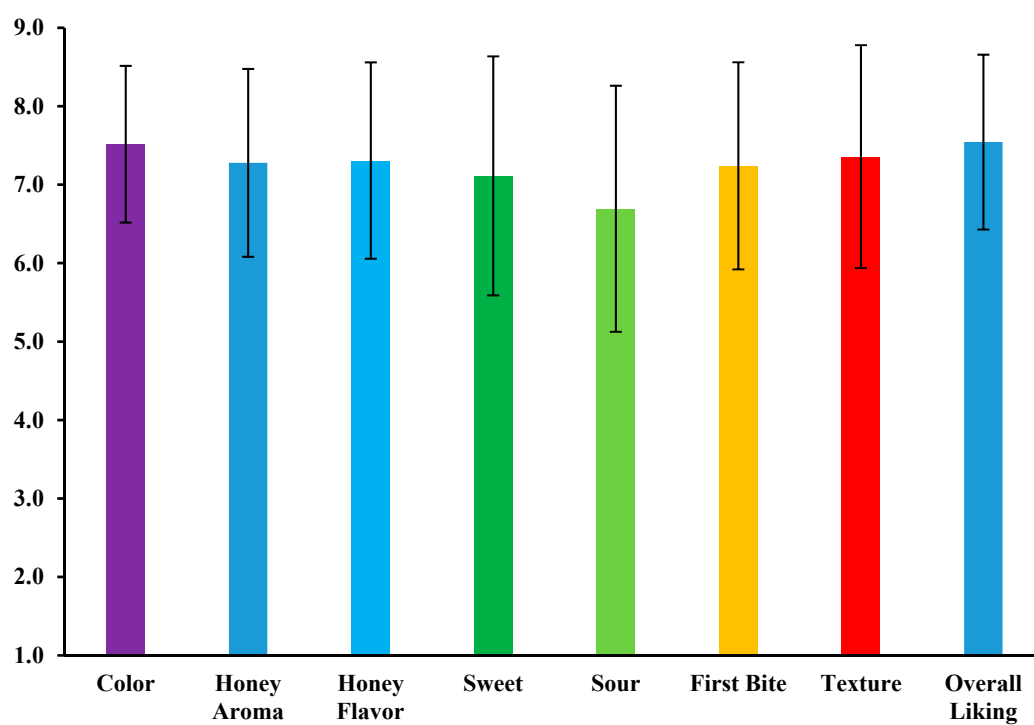
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**Table S1.** Experimental design of HGJ.

Treat- ment	Honey (A; %)	Xylitol (B; %)	Gelatin (C; %)
1	30	13	10
2	32	15	6
3	30	15	8
4	30	17	6
5	32	13	8
6	28	17	8
7	30	15	8
8	30	15	8
9	28	15	10



**Figure S1.** The HGJ from 9 formulations



**Figure S2.** The consumer acceptance of HGJ with optimized formula