



Figure S1. The EJ and final product photos.

A: The Egyptian jallab (EJ) is a molasses-based candy traditionally produced in southern Egypt. Sugar cane molasses is collected and boiled for 15 minutes while stirring with a wooden stick to prepare this product. After adding sodium carbonate, the syrup is boiled in a copper pan until entirely thin and foamy, then cooled down and shaped. The candy is left in sun-dried trays to be hardened further, packaged, and sold, **B:** EJIC: Egyptian jallab ice cream with 0% replacement of sugar by EJ, and **C:** EJIC4: Egyptian jallab ice cream with 100% replacement of sugar by EJ.