

**Table S1.** Characteristics of participants of the Acceptability testing of ketchups with oven dried *S. ramosissima*.

Sensory Test (n = 102)	n	%
<i>Gender</i>		
Male	32	31%
Female	70	69%
<i>Ages</i>		
[18-20]	2	2
[21-30]	51	50
[31-40]	26	25
[41-50]	12	12
[51-60]	11	11
<i>Nationality</i>		
Portugal	95	93
Other	7	7
<i>Education</i>		
High-school or less	12	12
Bachelor's degree	21	21
Master's degree	39	38
Doctor's degree	30	29
<i>Ketchup consumption frequency</i>		
Daily	0	0
Twice a week	3	3
Once a week	24	24
Once a month	35	34
Rarely	39	38
Never	1	1
<i>Typical foods eaten with ketchup <sup>a</sup></i>		
French fries	92	35
Pork or other meat sandwiches	39	15
Other sandwiches	6	2
Pizza	13	5
Salad	2	1
Pasta	15	6
Hamburgers	80	31
Other	12	5

<sup>a</sup> The participant was allowed to select more than one option in this question, so the percentages were adjusted to the total number of responses.

**Table S2.** Nutritional parameters, and mineral and fatty acids composition of the ketchups with 2.2% dried *S. ramosissima* (DS) and 3.0% dried *S. ramosissima* used in sensorial analysis (Acceptability testing).

Ketchup sample designation	2.2% DS	3.0% DS
<i>Nutritional composition (g/100g)</i>		
Moisture	71.30 ± 0.71 <sup>a</sup>	68.40 ± 0.68 <sup>b</sup>
Ashes	1.86 ± 0.07 <sup>b</sup>	2.34 ± 0.09 <sup>a</sup>
Protein	1.68 ± 0.07 <sup>b</sup>	2.00 ± 0.08 <sup>a</sup>
Total fat	0.20 ± 0.01 <sup>a</sup>	0.20 ± 0.01 <sup>a</sup>
Carbohydrates	22.80 ± 0.91 <sup>a</sup>	24.40 ± 0.98 <sup>a</sup>
Total sugar	21.60 ± 3.24 <sup>a</sup>	21.20 ± 3.18 <sup>a</sup>
Total dietary fiber	2.20 ± 0.07 <sup>b</sup>	2.70 ± 0.08 <sup>a</sup>
Energy value (kcal/100g)	104.10 ± 4.16 <sup>a</sup>	112.80 ± 4.51 <sup>a</sup>
Chlorides	1.08 ± 0.10 <sup>b</sup>	1.36 ± 0.15 <sup>a</sup>
Salt	0.91 ± 0.12 <sup>b</sup>	1.38 ± 0.18 <sup>a</sup>
<i>Fatty acids profile (g/100g) <sup>c</sup></i>		
Myristic acid (C14:0)	2,62 ± 0.01 <sup>a</sup>	2,45 ± 0.01 <sup>b</sup>
Palmitic acid (C16:0)	24,0 ± 0.01 <sup>a</sup>	24,0 ± 0.01 <sup>a</sup>
Stearic acid (C18:0)	3,83 ± 0.01 <sup>a</sup>	3,73 ± 0.01 <sup>b</sup>
Oleic acid (C18:1)	5,70 ± 0.01 <sup>a</sup>	5,65 ± 0.01 <sup>a</sup>
Linoleic acid (C18:2)	40,9 ± 0.01 <sup>a</sup>	40,5 ± 0.01 <sup>a</sup>
Linolenic acid (C18:3)	19,2 ± 0.01 <sup>b</sup>	20,2 ± 0.01 <sup>a</sup>
Arachidic acid (C20:0)	0,84 ± 0.01 <sup>a</sup>	0,86 ± 0.01 <sup>a</sup>
Arachidonic acid (C20:4)	0,38 ± 0.01 <sup>a</sup>	0,24 ± 0.01 <sup>b</sup>
Behenic acid (C22:0)	0,74 ± 0.01 <sup>b</sup>	0,82 ± 0.01 <sup>a</sup>
Lignoceric acid (C24:0)	0,76 ± 0.01 <sup>b</sup>	0,87 ± 0.01 <sup>a</sup>
SFA	33,5 ± 0.01 <sup>a</sup>	33,0 ± 0.01 <sup>a</sup>
MUFA	6,10 ± 0.01 <sup>a</sup>	6,02 ± 0.01 <sup>a</sup>
PUFA	60,5 ± 0.01 <sup>a</sup>	61,0 ± 0.01 <sup>a</sup>
<i>Mineral composition (mg/100g)</i>		
Sodium (Na)	364 ± 47.3 <sup>b</sup>	550 ± 71.5 <sup>a</sup>
Calcium (Ca)	21.40 ± 2.57 <sup>a</sup>	27.30 ± 3.28 <sup>a</sup>
Potassium (K)	330 ± 69.3 <sup>a</sup>	370 ± 77.7 <sup>a</sup>
Iron (Fe)	1.47 ± 0.21 <sup>a</sup>	1.34 ± 0.19 <sup>a</sup>
Magnesium (Mg)	39.90 ± 5.59 <sup>a</sup>	50.40 ± 7.06 <sup>a</sup>
Manganese (Mn)	0.28 ± 0.04 <sup>a</sup>	0.35 ± 0.05 <sup>a</sup>
Zinc (Zn)	0.22 ± 0.03 <sup>a</sup>	0.28 ± 0.04 <sup>a</sup>
Copper (Cu)	<0.05 <sup>*</sup>	0.10 ± 0.01 <sup>a</sup>

<sup>\*</sup>(LOQ = 0.05 g/100g), SFA - total saturated fatty acids, MUFA - total monounsaturated fatty acids, PUFA - total polyunsaturated fatty acids. <sup>a</sup>Data are expressed as means values ± standard deviation (n = 3). <sup>b</sup> The letters correspond to the statistical analysis performed to calculate the existence of a significant difference (p < 0.05), between both drying methods, by unpaired t test. <sup>c</sup> Data are expressed in percentages of total methyl esters ± standard deviation (n=3).