

Table S1. Mean values of quality parameters of pineapple juice before and after pasteurization at 60°C.

Parameters	Day 0		Day 3	Day 7	Day 10	Day 14	Day 17	Day 30
	Fresh control	Pasteurized	Pasteurized	Pasteurized	Pasteurized	Pasteurized	Pasteurized	Pasteurized
Number of samples	4	4	4	4	4	4	4	4
pH	3.49 ± 0.22 a	3.41 ± 0.17 a	3.41 ± 0.16 a	3.47 ± 0.22 a	3.42 ± 0.12 a	3.37 ± 0.06 a	3.38 ± 0.06 a	3.41 ± 0.08 a
TA (g/100 mL)	0.76 ± 0.03 a	0.7 ± 0.06 a	0.73 ± 0.13 a	0.72 ± 0.9 a	0.72 ± 0.09 a	0.73 ± 0.07 a	0.75 ± 0.06 a	0.73 ± 0.05 a
TSS (°Brix)	15.7 ± 2.09 a	14.7 ± 2.87 a	14.6 ± 2.9 a	14.5 ± 2.9 a	14.7 ± 3.0 a	14.6 ± 3.0 a	14.6 ± 3.0 a	15.3 ± 2.0 a
L*	64.4 ± 6.12 a	68.2 ± 8.23 a	66.9 ± 10.48 a	68.4 ± 6.6 a	68.7 ± 6.5 a	69.1 ± 4.8 a	68.2 ± 5.4 a	67.3 ± 5.4 a
a*	2.4 ± 1.38 a	1.4 ± 0.84 a	1.5 ± 1.0 a	1.3 ± 0.9 a	0.9 ± 0.5 a	0.8 ± 0.3 a	1.1 ± 0.1 a	1.1 ± 1.4 a
b*	51.6 ± 5.28 a	48.5 ± 7.90 a	46.3 ± 8.5 a	47.1 ± 7.8 a	46.3 ± 7.6 a	46.4 ± 7.6 a	44.6 ± 5.8 a	45.1 ± 6.7 a
Color difference	0.0 ± 0.0 a	6.6 ± 2.5 ab	7.5 ± 3.7 ab	7.6 ± 2.4 ab	8.1 ± 2.1 ab	9.0 ± 1.9 ab	9.1 ± 1.7 ab	8.6 ± 1.6 ab
Psychrotrophic bacteria (log CFU.g ⁻¹)	4.2 ± 0.78 b	3.0 ± 0.00 a	3.0 ± 0.00 a	3.0 ± 0.00 a	3.0 ± 0.00 a	3.0 ± 0.00 a	3.0 ± 0.00 a	3.0 ± 0.00 a
Yeasts and molds (log CFU.g ⁻¹)	5.0 ± 0.04 b	3.0 ± 0.00 a	3.0 ± 0.00 a	3.0 ± 0.00 a	3.0 ± 0.00 a	3.0 ± 0.00 a	3.0 ± 0.00 a	3.0 ± 0.00 a
Enterobacteria (log CFU.g ⁻¹)	5.0 ± 0.20 b	3.0 ± 0.00 a	3.0 ± 0.00 a	3.0 ± 0.00 a	3.0 ± 0.00 a	3.0 ± 0.00 a	3.0 ± 0.00 a	3.0 ± 0.00 a

For the same line, different letters indicate significant differences compared to fresh juice control.

Table S2. Mean values of quality parameters of pineapple juice before and after pasteurization at 70°C.

Parameters	Day 0		Day 3	Day 7	Day 10	Day 14	Day 17	Day 30
	Control	Pasteurized	Pasteurized	Pasteurized	Pasteurized	Pasteurized	Pasteurized	Pasteurized
Number of samples	1	1	1	1	1	1	1	1
pH	3.26	3.26	3.29	3.27	3.30	3.25	3.30	3.29
TA (%)	0.80	0.75	0.80	0.76	0.80	0.86	0.88	0.80
TSS (°Brix)	13.0	13.6	13.6	13.3	13.5	13.6	14.0	13.2
L*	68.6	66.0	66.0	67.5	67.6	67.0	67.0	64.2
a*	3.0	2.3	2.2	2.1	1.9	1.8	1.8	1.7
b*	56.0	56.0	56.9	56.9	57.0	57.2	57.7	58.0
Color difference	0.0	2.7	2.9	1.7	1.8	2.4	2.7	5.0

Psychrotrophic bacteria (log CFU.g ⁻¹)	5.4	3.0	3.0	3.0	3.0	3.0	3.0	3.0
Yeasts and molds (log CFU.g ⁻¹)	5.0	3.0	3.0	3.0	3.0	3.0	3.0	3.0
Enterobacteria (log CFU.g ⁻¹)	4.8	3.0	3.0	3.0	3.0	3.0	3.0	3.0

Table S3. Mean values of quality parameters of pineapple juice before and after pasteurization at 80°C.

Parameters	Day 0		Day 3	Day 7	Day 10	Day 14	Day 17	Day 30
	Control	Pasteurize d	Pasteurize d	Pasteurize d	Pasteurize d	Pasteurize d	Pasteurize d	Pasteurize d
Number of samples	2	2	2	2	2	2	2	2
pH	3.50 ± 0.26 a	3.48 ± 0.28 a	3.47 ± 0.20 a	3.64 ± 0.32 a	3.50 ± 0.15 a	3.32 ± 0.04 a	3.43 ± 0.12 a	3.44 ± 0.06 a
TA (%)	0.92 ± 0.29 a	0.95 ± 0.27 a	0.90 ± 0.16 a	0.91 ± 0.10 a	0.98 ± 0.32 a	0.94 ± 0.20 a	0.91 ± 0.29 a	0.92 ± 0.19 a
TSS (°Brix)	15.9 ± 1.8 a	16.8 ± 1.5 a	16.8 ± 1.3 a	16.9 ± 1.0 a	16.9 ± 1.2 a	16.7 ± 1.28 a	16.5 ± 1.2 a	16.8 ± 1.1 a
L*	53.1 ± 3.1 a	57.6 ± 6.0 a	52.1 ± 2.9 a	60.0 ± 8.0 a	57.8 ± 5.3 a	57.5 ± 4.9 a	57.1 ± 4.0 a	59.5 ± 6.7 a
a*	4.8 ± 1.1 a	3.3 ± 2.4 a	4.0 ± 1.4 a	2.9 ± 1.4 a	3.5 ± 1.4 a	3.6 ± 1.4 a	3.7 ± 0.4 a	2.3 ± 0.9 a
b*	48.5 ± 11.2 a	48.6 ± 8.7 a	54.0 ± 0.3 a	44.3 ± 15.5 a	48.1 ± 8.9 a	48.4 ± 8.2 a	46.9 ± 9.2 a	46.0 ± 9.6 a
Color difference	0.0 ± 0.0 a	15.1 ± 0.0 a	12.0 ± 9.2 a	21.6 ± 4.8 a	16.5 ± 1.5 b	15.8 ± 2.1 b	16.5 ± 0.6 a	17.7 ± 1.9 b
Psychrotrophic bacteria (log CFU.g ⁻¹)	3.5 ± 0.4 a	3.0 ± 0.0 a	3.0 ± 0.0 a	3.0 ± 0.0 a	3.0 ± 0.0 a	3.0 ± 0.0 a	3.0 ± 0.0 a	3.0 ± 0.0 a
Yeasts and molds (log CFU.g ⁻¹)	5.0 ± 0.0 b	3.0 ± 0.0 a	3.0 ± 0.0 a	3.0 ± 0.0 a	3.0 ± 0.0 a	3.0 ± 0.0 a	3.0 ± 0.0 a	3.0 ± 0.0 a
Enterobacteria (log CFU.g ⁻¹)	4.1 ± 0.6 a	2.8 ± 0.0 a	2.9 ± 0.0 a	2.8 ± 0.0 a	2.8 ± 0.0 a	2.8 ± 0.0 a	2.8 ± 0.0 a	2.8 ± 0.0 a

For the same line, different letters indicate significant differences compared to fresh juice control.

Table S4. Mean values of quality parameters of pineapple juice before and after pasteurization at 86°C.

Parameters	Day 0		Day 3	Day 7	Day 10	Day 14	Day 17	Day 30
	Control	Pasteurize d	Pasteurize d	Pasteurize d	Pasteurize d	Pasteurize d	Pasteurize d	Pasteurize d
Number of samples	1	1	1	1	1	1	1	1
pH	3.30	3.43	3.47	3.00	3.30	3.51	3.52	3.50
TA (%)	1.12	1.12	1.05	1.09	1.12	1.01	1.02	1.05
TSS (°Brix)	14.6	14.6	16	14.0	13.9	14.0	14.0	14.2
L*	5.0	5.5	7.4	3.0	3.0	3.0	3.0	3.0
a*	51.0	68.6	67.6	66.5	74.3	74.2	73.3	72.3
b*	5.7	1.0	0.9	0.2	1.2	1.0	1.0	0.8
Color difference	0.0	24.5	24.8	24.6	23.4	23.9	23.8	22.6
Psychrotrophic bacteria (log CFU.g ⁻¹)	3.3	3.3	3.3	3.0	3.0	3.0	3.0	3.0
Yeasts and molds (log CFU.g ⁻¹)	5.0	5.4	7.4	3.0	3.0	3.0	3.0	3.0
Enterobacteria (log CFU.g ⁻¹)	3.0	3.6	3.0	3.0	3.0	3.0	3.0	3.0