

# Effect of High-Pressure and Thermal Pasteurization on Microbial and Physico-Chemical Properties of *Opuntia ficus-indica* Juices

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Figure S1. Principal components analysis (PCA) of *Opuntia ficus-indica* cv 'Rossa' (red juice), cv 'Gialla' (orange juice), and cv 'Bianca' for non-pasteurized (green) samples and the two processing methods (High pressure processing (blue), and Thermal pasteurization (red)), showing the correlation between the different treatments and the physico-chemical and nutritional characteristics of *Opuntia ficus-indica* cultivars.

