

1 **Supplementary material**

2 Table S1. Change in (A) reducing sugar content (g/100 g), (B) total phenolic content (mg GAE/100
3 g), and (C) DPPH antioxidant activity (mg TE/100 g) of CPH pulp-substituted mango jam during
4 storage. Notes: Mx_y, where x is the substitution ratio (%) of CPH pulp and y is the amount of
5 commercial pectin in the formulation.

6 Table S2. Textural properties of CPH pulp-substituted mango jam after 1-week storage.

7 Table S3. Microbiological qualities of CPH pulp-substituted mango jam after 4-week storage.

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9 Table S1. Change in (A) reducing sugar content (g/100 g), (B) total phenolic content (mg GAE/100
10 g), and (C) DPPH antioxidant activity (mg TE/100 g) of CPH pulp-substituted mango jam during
11 storage. Notes: Mx_y, where x is the substitution ratio (%) of CPH pulp and y is the amount of
12 commercial pectin in the formulation.

Week	CPH pulp-substituted mango jam (Mx_y)*				
	M0_1.5	M25_1.5	M25_0	M50_1.5	M50_0
Total phenolic content (mg GAE/100 g)					
0	31.91 ± 1.96aA	96.1 ± 1.51bA	112.15 ± 4.27cA	125.28 ± 3.09dA	117.44 ± 3.26cA
1	24.4 ± 0.85aB	61.93 ± 2.58bB	104.9 ± 4.89cA	115.32 ± 2.39dB	120.45 ± 4.97dB
2	18.93 ± 0.61aC	65.33 ± 2.71bB	91.9 ± 3.03cB	108.45 ± 2.25dC	105.09 ± 2.19dC
4	18.39 ± 0.25aC	66.15 ± 1.03bB	87.72 ± 3.91cB	93.34 ± 0.07cD	110.87 ± 3.04aAB
DPPH (mg TE/100 g)					
0	57.76 ± 2.42aA	73.30 ± 1.09bA	79.71 ± 1.66cA	81.18 ± 2.24cdA	83.08 ± 0.83dA
1	45.07 ± 1.35aB	59.93 ± 0.70bB	73.23 ± 1.95cB	82.09 ± 4.01dA	80.91 ± 1.93dA
2	16.39 ± 0.38aC	28.15 ± 1.39bC	31.59 ± 1.60cC	22.69 ± 0.72dB	22.72 ± 0.23dB
4	21.13 ± 0.54aD	32.87 ± 0.98bD	32.87 ± 1.12bC	22.77 ± 0.74aB	25.03 ± 0.91cB
Reducing sugar (g/100 g)					
0	19.20 ± 0.24aA	21.69 ± 0.93bA	27.18 ± 0.26cA	25.25 ± 0.76dA	24.28 ± 0.45dA
1	45.24 ± 2.11aB	27.18 ± 0.27bB	65.56 ± 1.27cB	70.13 ± 0.09dB	63.25 ± 0.07cB
2	48.75 ± 0.44aC	56.47 ± 2.30bC	57.86 ± 0.37bcC	50.50 ± 1.59aC	59.08 ± 0.60cC
4	50.22 ± 0.66aC	64.17 ± 3.78bD	63.43 ± 2.29bB	60.39 ± 3.43bD	49.96 ± 0.27aD

Notes: Data are presented as mean ± standard deviation of triplicates. In addition, for each quality attributes, values within the same rows with different lowercase letters and values within the same column with different uppercase letters represent significant difference ($p < 0.05$).

*Mx_y, where x is the substitution ratio (%) of CPH pulp and y is the amount of commercial pectin in the formulation.

15 Table S2. Textural properties of CPH pulp-substituted mango jam after 1-week storage.

	CPH pulp-substituted mango jam (Mx_y)*				
	M0_1.5	M25_1.5	M25_0	M50_1.5	M50_0
Hardness (g)	25.00 ± 3.61a	32.33 ± 0.58b	16.50 ± 0.71c	29.67 ± 0.58b	14.50 ± 0.71c
Adhesiveness (mJ)	0.15 ± 0.07a	0.80 ± 0.01b	0.85 ± 0.07b	0.90 ± 0.01b	1.25 ± 0.07c
Springiness (mm)	3.15 ± 0.13a	3.48 ± 0.10a	2.60 ± 0.02a	3.84 ± 0.23b	1.57 ± 0.24b

Notes: Data are presented as mean ± standard deviation of triplicates. In addition, for each quality attributes, values within the same rows with different lowercase letters and values within the same column with different uppercase letters represent significant difference ($p < 0.05$).

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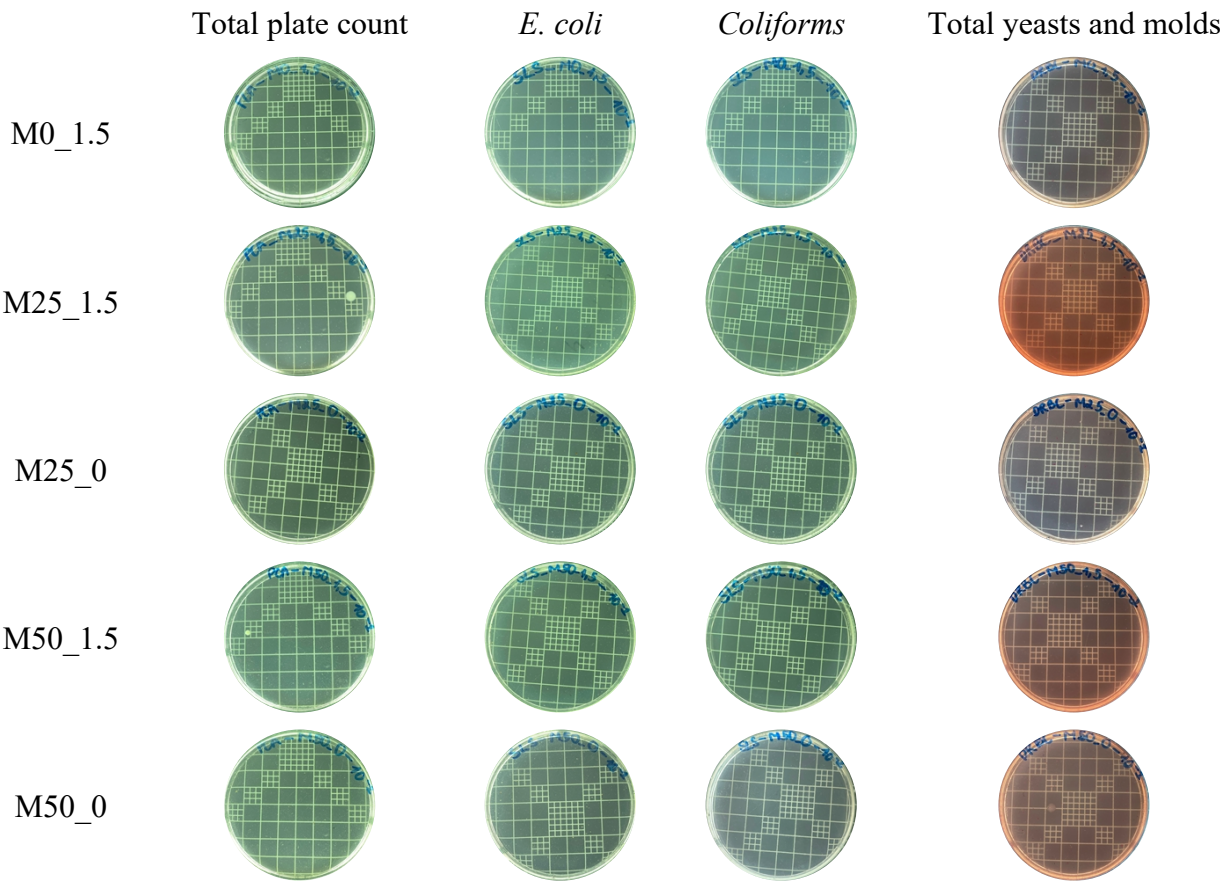
17 Table S3. Microbiological qualities of CPH pulp-substituted mango jam after 4-week storage.

Microbiological attribute (CFU/g)	CPH-substituted mango jam (Mx_y)*				
	M0_1.5	M25_1.5	M25_0	M50_1.5	M50_0
Total plate count	n.d.	n.d.	10 ¹	n.d.	10 ¹
<i>E. coli</i>	n.d.	n.d.	n.d.	n.d.	n.d.
<i>Coliforms</i>	n.d.	n.d.	n.d.	n.d.	n.d.
Total yeasts and molds	10 ¹	10 ¹	2 × 10 ¹	10 ¹	n.d.

Notes: n.d. – not detected.

*Mx_y, where x is the substitution ratio (%) of CPH pulp and y is the amount of commercial pectin in the formulation.

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