Supplementary File:

Production of Chokeberry Pulp Powder by Convective and Freeze-Drying Foam-Mat Techniques: Effects on Physicochemical Properties, Bioactive Content, and Antioxidant Activity

Table A. Total phenolic, flavonoid, and anthocyanin content and antioxidant activity of foam-mat dried chokeberry pulp powders produced by freeze drying and convective drying at various temperatures (50, 60, and 70 °C).

Samples	TP (mg/g)	TF (mg/g)	TAC (mg/g)	FRAP (mmol/g)	DPPH (mmol/g)
FD	41.14 ±0.22^{a}	6.03 ±0.12^{a}	4.42 ±0.27^{a}	182.17 ±2.43^{a}	191.23 ±4.37^{a}
CD 50 °C	32.42 ±0.15^{b}	5.43 ±0.06^{b}	4.11 ±0.01^{a}	124.19 ±4.48^{b}	116.12 ±23.30^{b}
CD 60 °C	31.28 ±0.71^{b}	5.37 ±0.23^{b}	3.42 ±0.32^{b}	103.96 ±0.35^{c}	125.28 ±2.70^{b}
CD 70 °C	30.75 ±0.80^{b}	5.20 ±0.32^{b}	2.94 ±0.11^{b}	81.31 ±9.40^{d}	120.13 ±2.48^{b}

TP: Total Phenolic Content, TF: Total Flavonoids Content, TAC: Total Anthocyanin Content, FRAP: Ferric Reducing Antioxidant Power, DPPH: 2,2-diphenyl-1-picryl-hydrazyl.
There is no statistical difference between the means indicated with the same letter ($p>0.05$).