

Supplemental Table 1 Chemical characterization of unprocessed mango puree and high hydrostatic pressure processed mango puree in an equal dry weight basis^a

Parameters	Unprocessed-MP ^b			HHP-MP ^c	
Available carbohydrates (g/100 g)	95.32 ± 0.17	b ^d		101.67 ± 0.78	a
Soluble solid content (°Brix)	86.81 ± 0.63	a		88.11 ± 0.56	a
Total Sugars (g/100 g)	92.47 ± 0.16	b		98.76 ± 0.76	a
Glucose (g/100 g)	11.06 ± 0.10	b		11.71 ± 0.12	a
Fructose (g/100 g)	24.48 ± 0.09	b		25.90 ± 0.38	a
Sucrose (g/100 g)	56.93 ± 0.28	b		61.01 ± 0.42	a
Total Dietary Fiber (g/100 g)	9.06 ± 0.32	a		9.47 ± 0.14	a
Insoluble (g/100 g)	4.48 ± 0.27	a		4.50 ± 0.02	a
Soluble (g/100 g)	4.59 ± 0.05	a		4.97 ± 0.16	a
Moisture	81.8 ± 0.04	b		82.2 ± 0.11	a

^aValues are means of three independent repetitions for all the parameters with the exception of dietary fiber ($n=2$) ± SD. ^b Unprocessed-MP = unprocessed mango puree ^c HHP-MP = High hydrostatic pressure mango pure, processed at 592 MPa/3 min. ^dMeans with different letter in the same row are significantly different (paired Student t-test, $P < 0.05$).