

Physico-chemical, textural, microbiological, sensory properties and fatty acid profiles of probiotic yoghurts fortified with persimmon (*Diospyros kaki*) powder

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SUPPLEMENTARY FILE

Supplementary Table S1.

Characteristics	Raw cow's milk	Skimmed milk powder	Persimmon powder
Total dry matter	12.68 ± 0.235	95.79 ± 0.347	92.12 ± 0.120
Protein	3.47 ± 0.167	34.61 ± 0.332	4.35 ± 0.015
Fat	3.48 ± 0.162	0.20 ± 0.050	0.80 ± 0.065
Ash	0.70 ± 0.062	7.76 ± 0.500	3.04 ± 0.042
Dietary fiber	-	-	15.53 ± 0.112

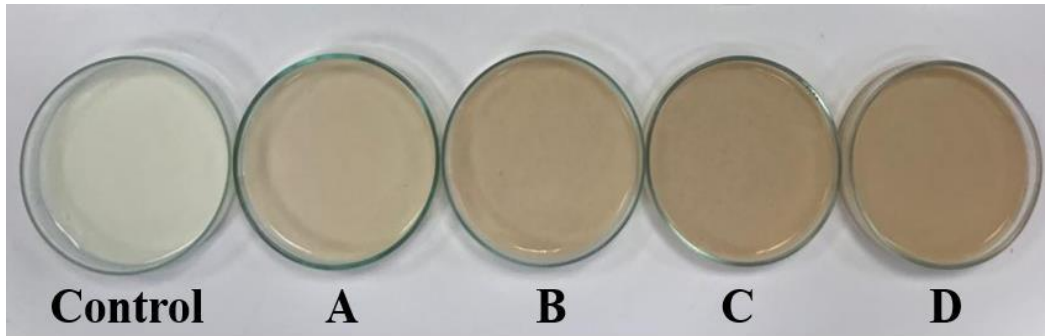
Proximate composition of raw materials (%)

Supplementary Figure S1.



The steps of persimmon powder production (A: Persimmon fruits, B: Slicing persimmon fruits and transferring them to the oven, C: Oven dried persimmon slices, D: Persimmon powder)

Supplementary Figure S2.



Yoghurt samples (Control: Without fruit powder addition, A: 0.5% fruit powder addition, B: 1.0% fruit powder addition, C: 1.5% fruit powder addition, D: 2.0% fruit powder addition)