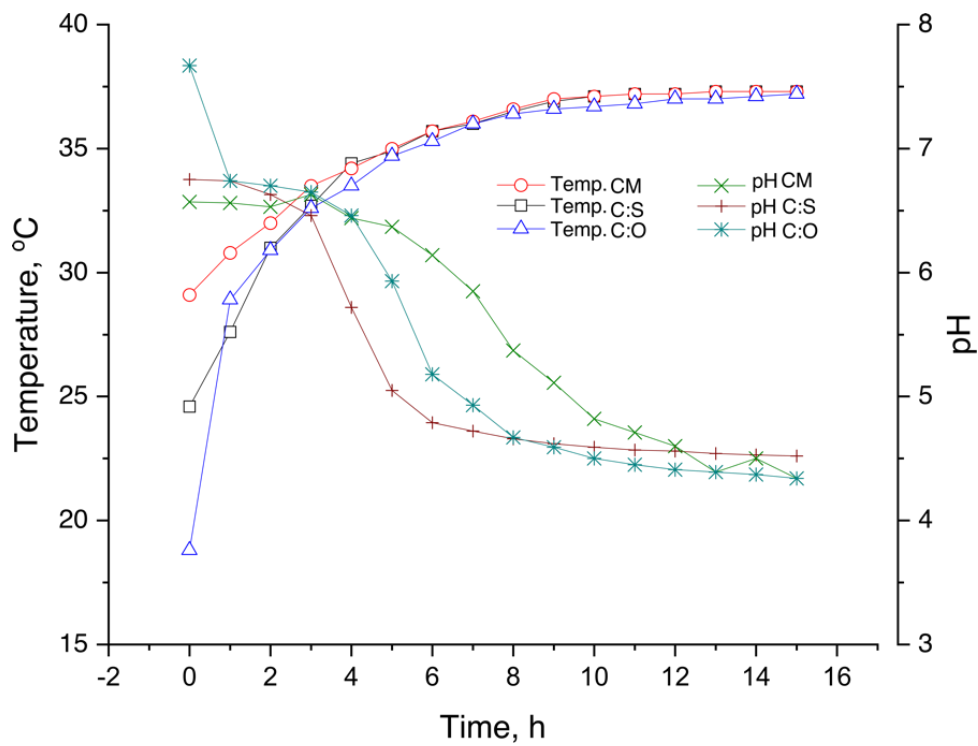


1 **Hybrid yoghurt: Enhancing consumer acceptance by combining dairy and plant-based**  
2 **derivatives**

3 Mohammad Abdulla Al Noman, Hilde Slaghuis, Anke Vos, Nyasha Grace Ngirande, J. (Koos)  
4 Oosterhaven and Md. Nahidul Islam

5 SUPPLEMENTARY FILE

6

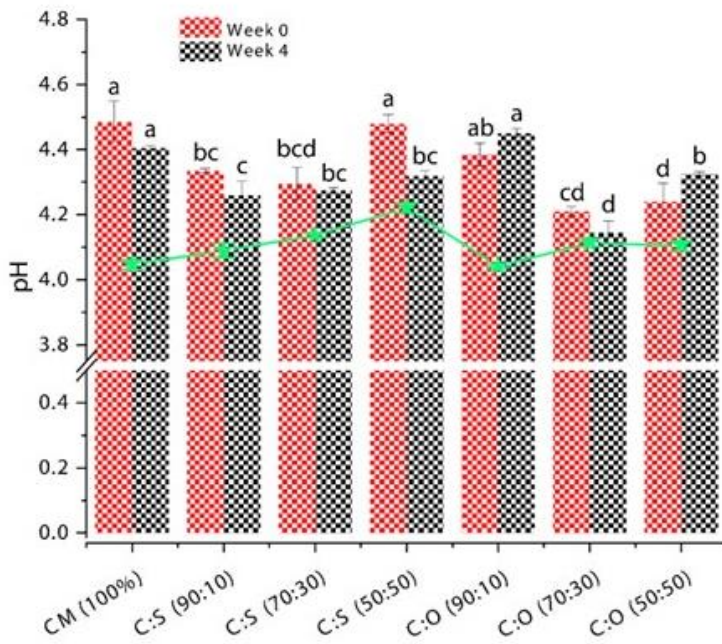


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8 **Figure S1:** Changes in pH and temperature during fermentation of yoghurts prepared with  
9 cows milk (CM) and cows milk in combination with soy drink (C:S) or oat drink (C:O).

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13 **Figure S2:** Changes in pH of the raw materials and of yoghurts made from cows milk (CM) or  
 14 cows milk in combination with soy drink (C:S) or oat drink (O:S) before fermentation and after  
 15 4 weeks of storage at 4°C. Green line shows variation in starting pH (not to ordinate scale).

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