

Characterization of mango flavoured curd powder developed using spray drying technique

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Short title: **Mango Flavoured Curd Powder**

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Supplementary File

Colour Analysis

Supplementary Table 1. Result of 150°C Spray Dried Sample

Sample	L	a	b
Mango-Curd 1:0.5	87.42±0.0173	4.09±0.0058	29.63±0.0416
Mango-Curd 1:1	83.89±0.0115	5.15±0.0058	26.96±0.0058
Mango-Curd 0.5:1	80.67±0.1012	5.64±0.0153	31.34±0.0794
Curd	94.54±0.0058	0.46±0.0153	13.12±0.0153

Supplementary Table 2. Result of 170°C Spray Dried Sample

Sample	L	a	b
Mango-Curd 1:0.5	85.95±0	4.49±0.0153	31.45±0.0608

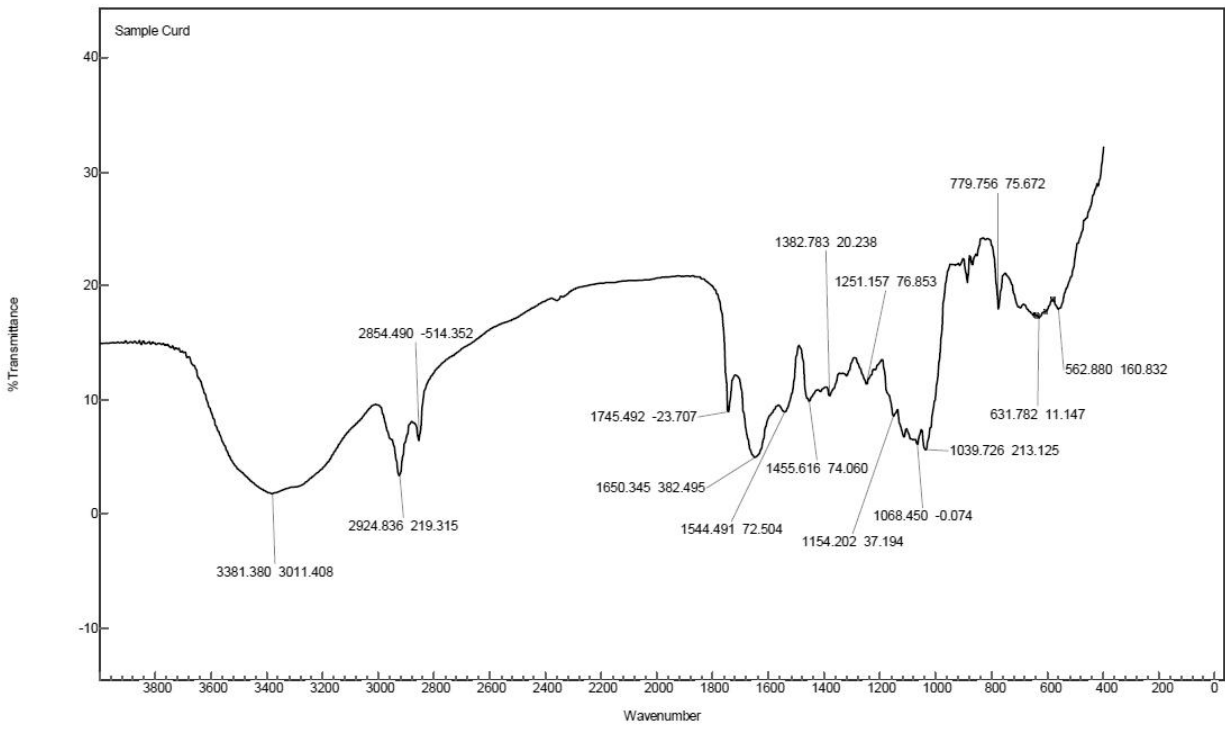
Mango-Curd 1:1	81.65±0	6.86±0.0153	31.43±0.0231
Mango-Curd 0.5:1	75.31±0.0306	8.18±0.01	31.70±0.0153
Curd	91.55±0	0.89±0.01	19.02±0.0115

FTIR Graph Interpretation

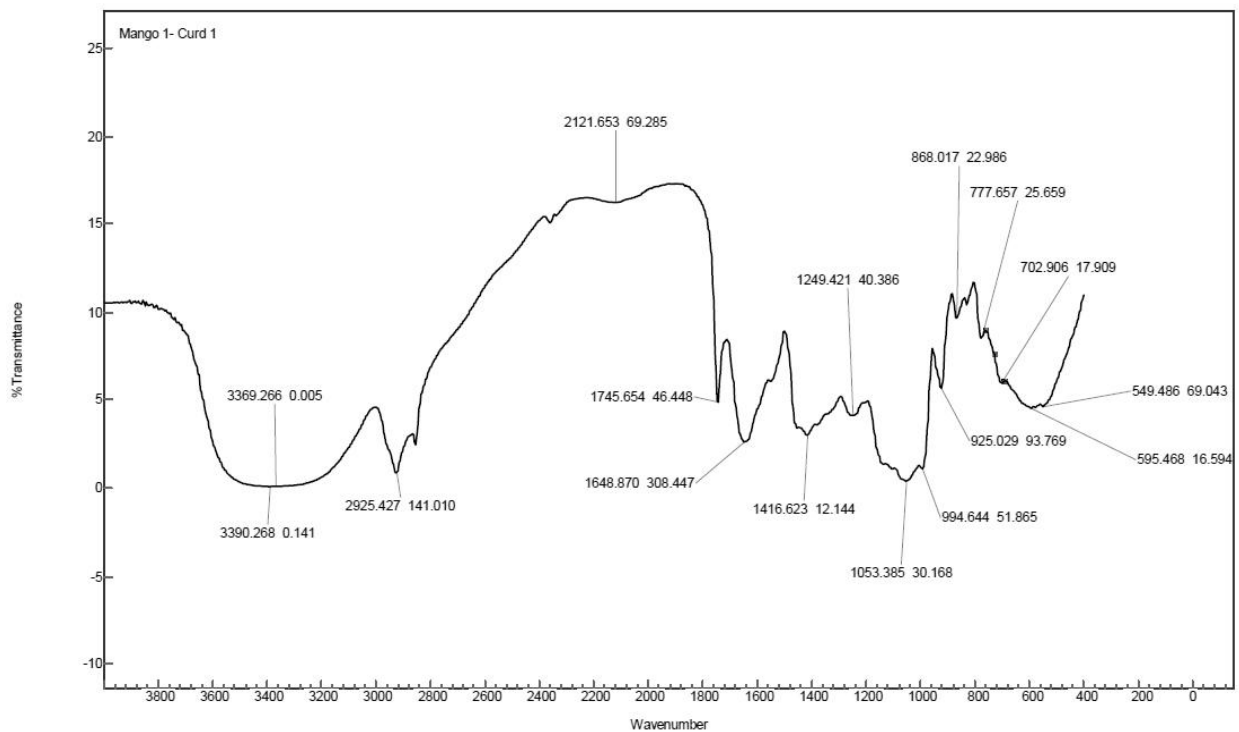
Supplementary Table 3. Presence of functional groups in different sample powders

Functional Group	150°C				170°C			
	Mango-Curd 1:0.5	Mango-Curd 1:1	Mango-Curd 0.5:1	Curd	Mango-Curd 1:0.5	Mango-Curd 1:1	Mango-Curd 0.5:1	Curd
Alkanes	2	2	2	4	2	2	2	3
Alkenes	2	2	2	0	1	1	1	0
Alcohol & Phenols	4	5	4	3	1	1	2	2
Amine	3	3	3	2	2	2	2	2

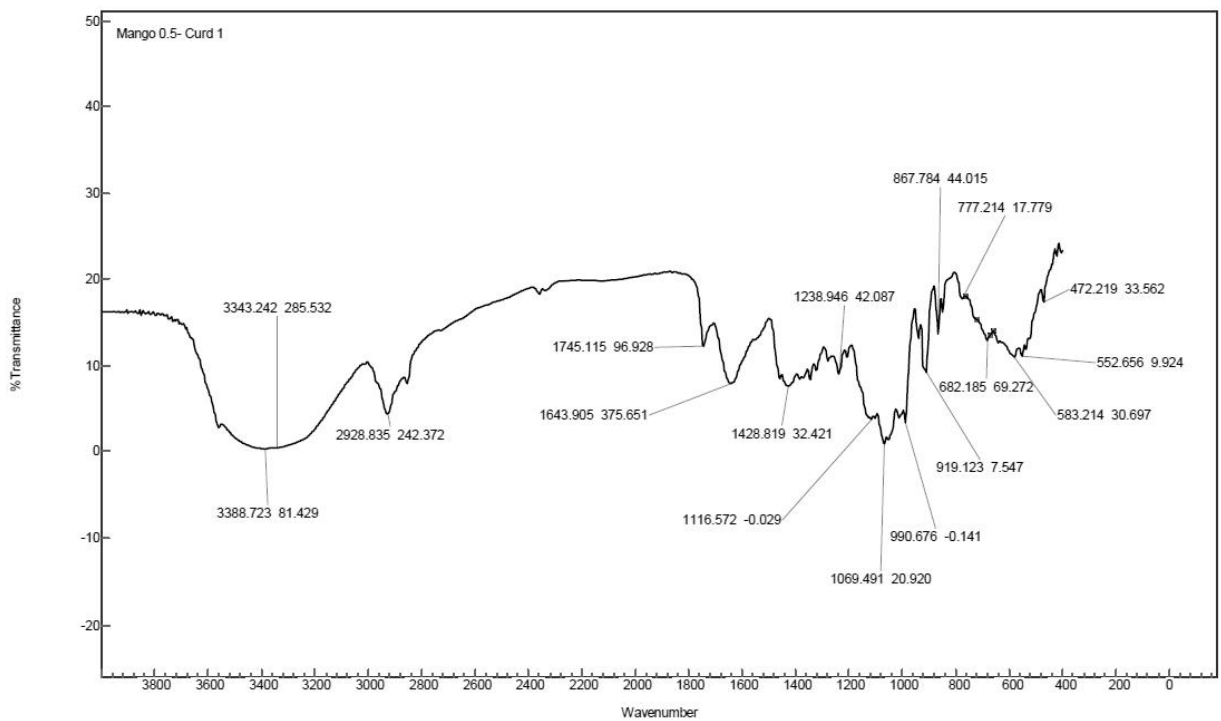
Carboxylic	3	3	3	4	2	1	1	2
Acids & Derivatives								
Ketenes/ Isocyanates	0	1	1	0	0	1	1	0



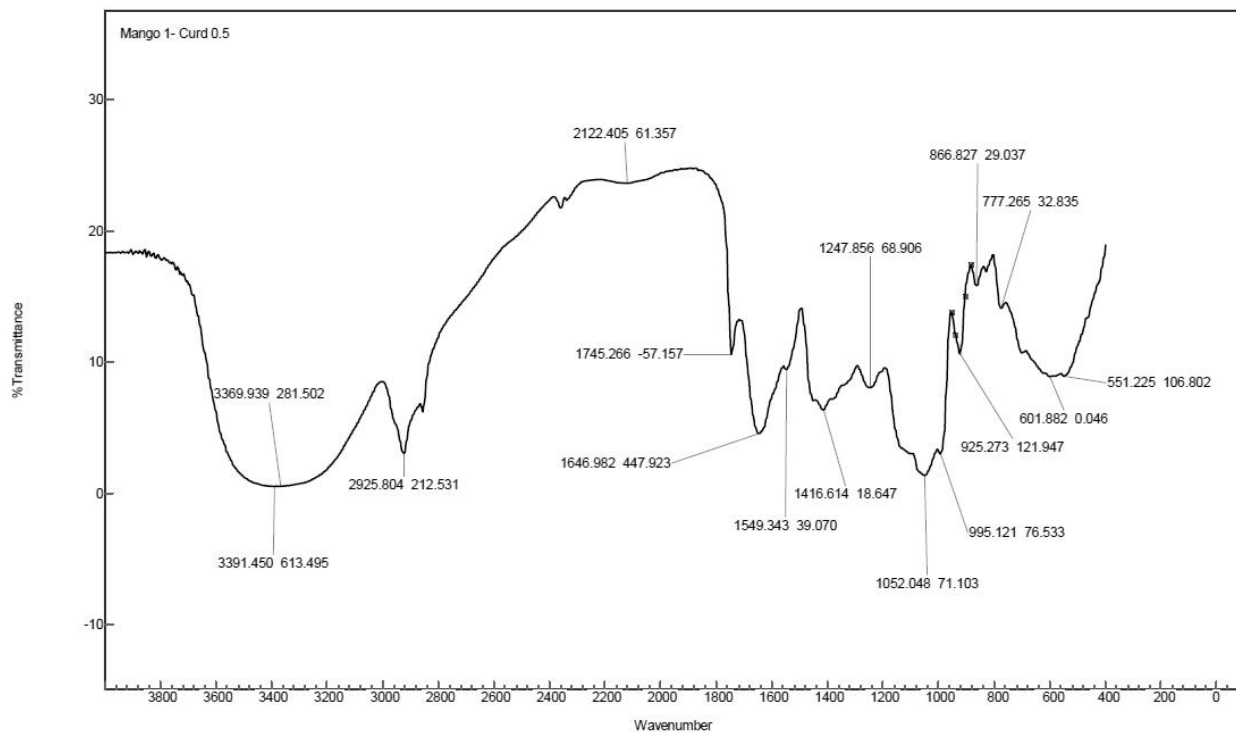
Supplementary Figure 1: FTIR for Curd Sample (150°C Spray Dried)



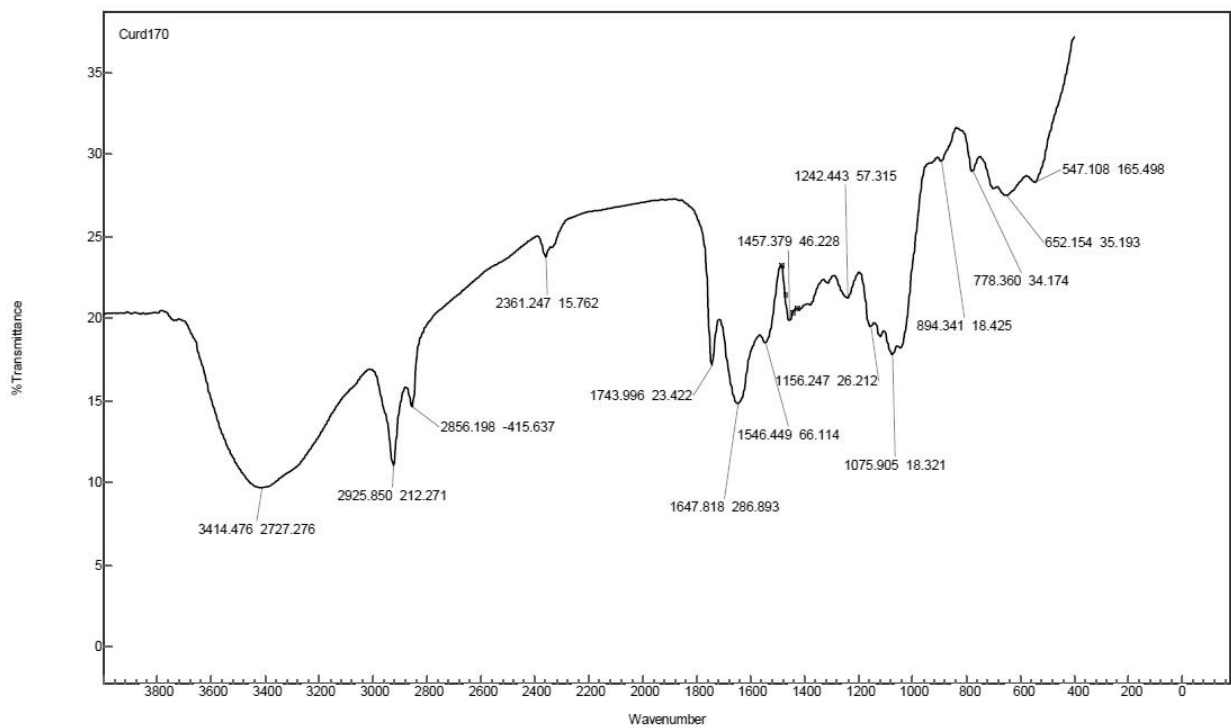
Supplementary Figure 2: FTIR for Mango 1: Curd 1 Sample (150°C Spray Dried)



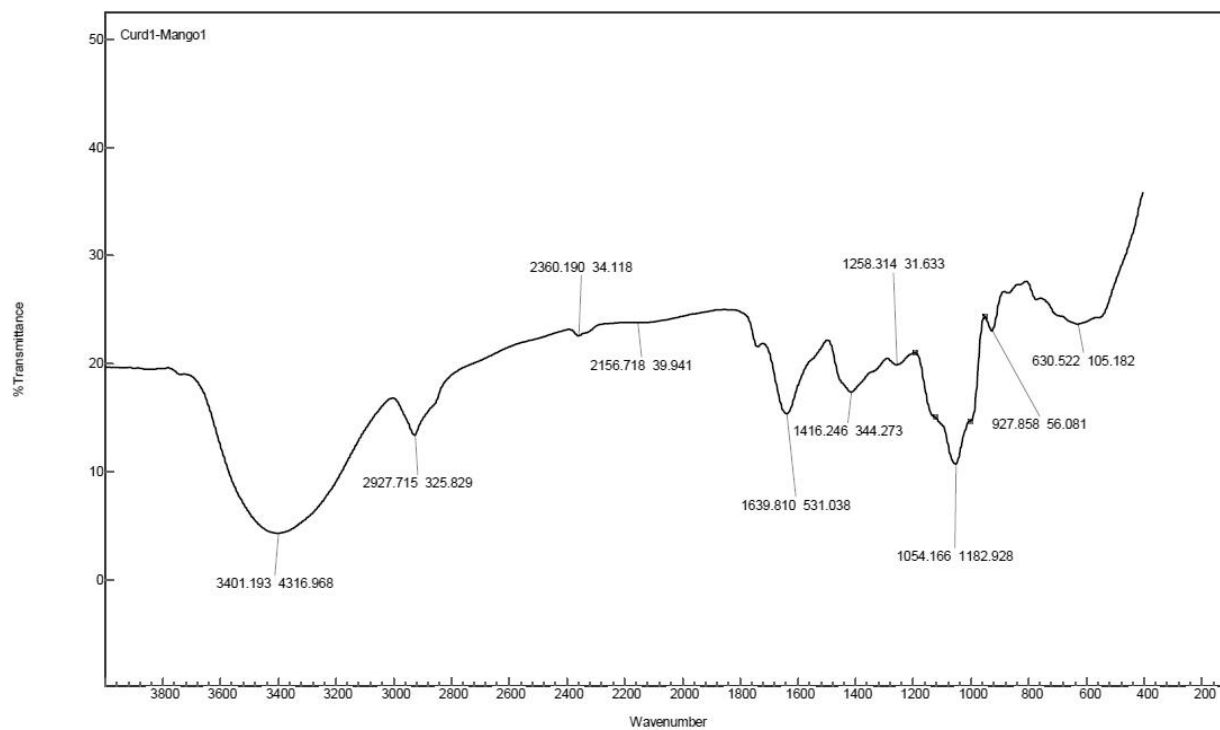
Supplementary Figure 3: FTIR for Mango 0.5: Curd 1 Sample (150°C Spray Dried)



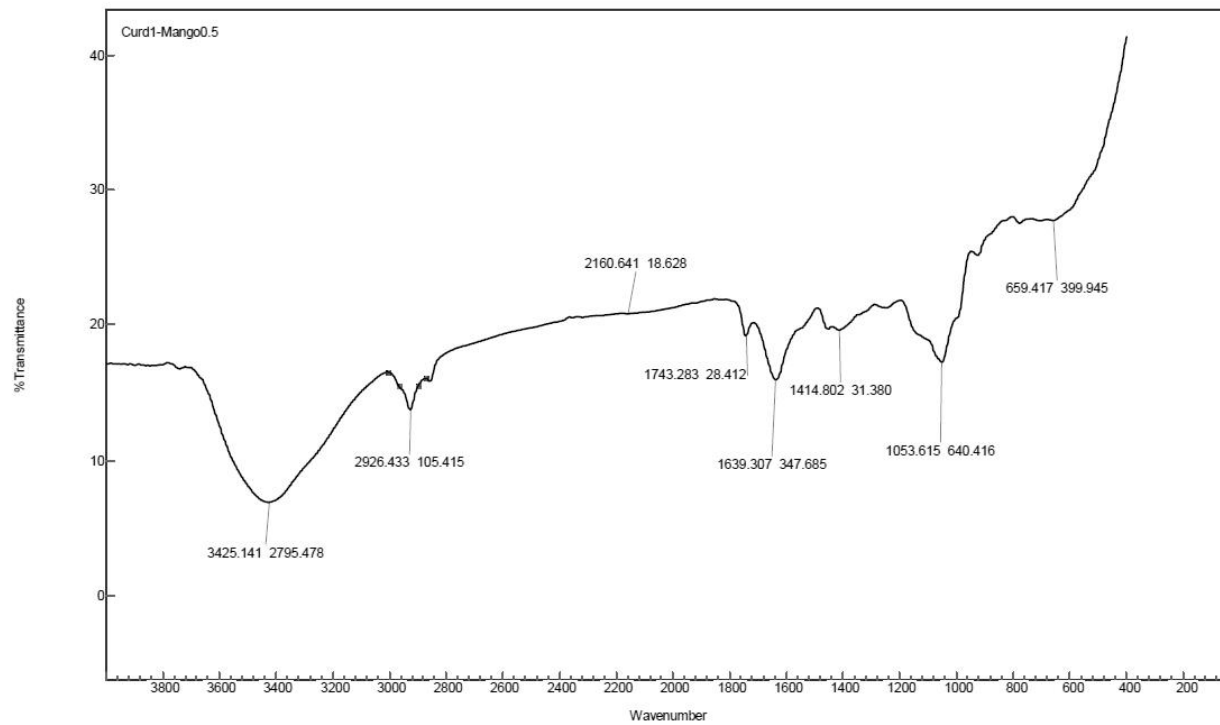
Supplementary Figure 4: FTIR for Mango 1: Curd 0.5 Sample (150°C Spray Dried)



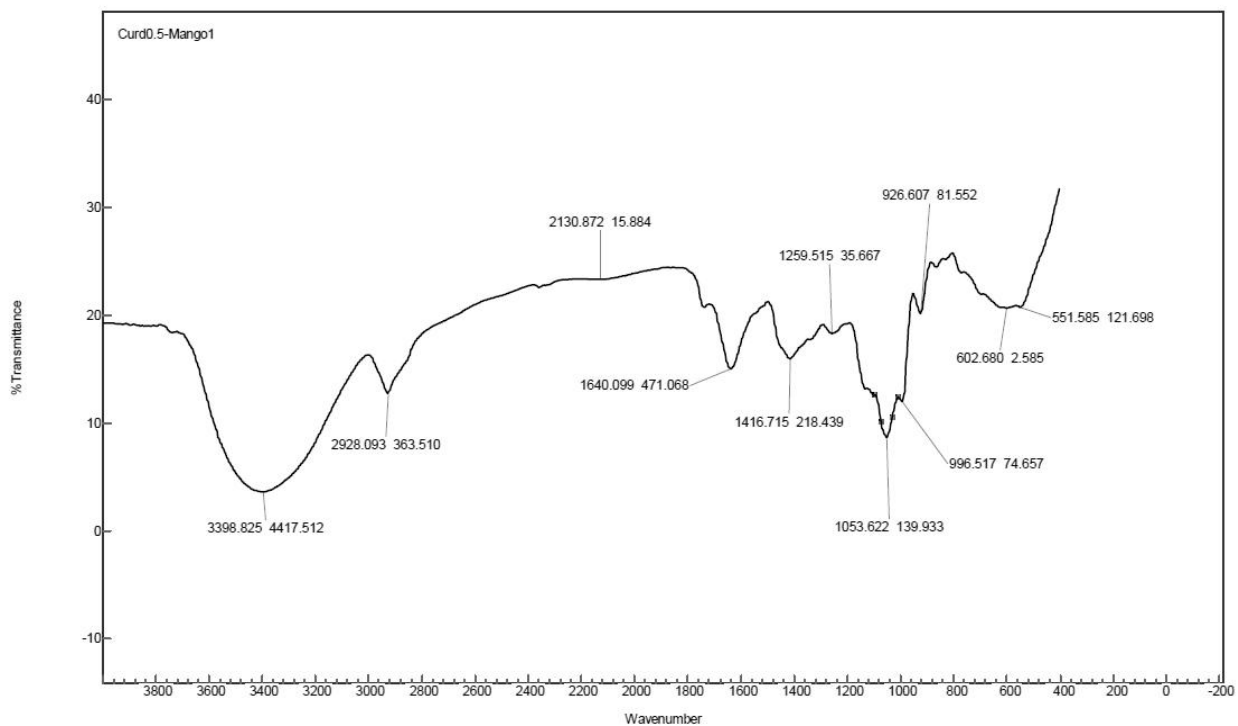
Supplementary Figure 5: FTIR for Curd Sample (170°C Spray Dried)



Supplementary Figure 6: FTIR for Mango 1: Curd 1 Sample (170°C Spray Dried)



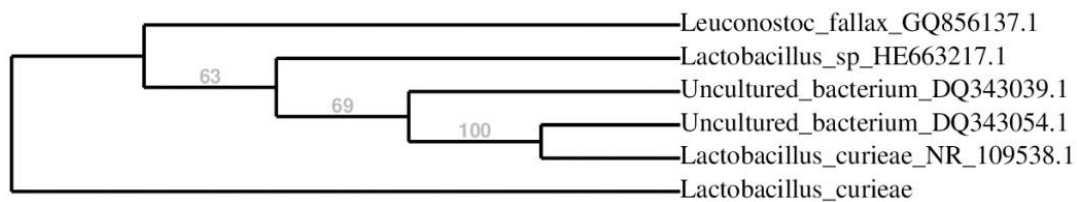
Supplementary Figure 7: FTIR for Mango 0.5: Curd 1 Sample (170°C Spray Dried)



Supplementary Figure 8: FTIR for Mango 1: Curd 0.5 Sample (170°C Spray Dried)

Strain Identification (16s RNA)

Phylogeny Tree



Supplementary Figure 9: Phylogenetic tree based on 16S rRNA gene sequences, showing the relationship between the isolate and related species.