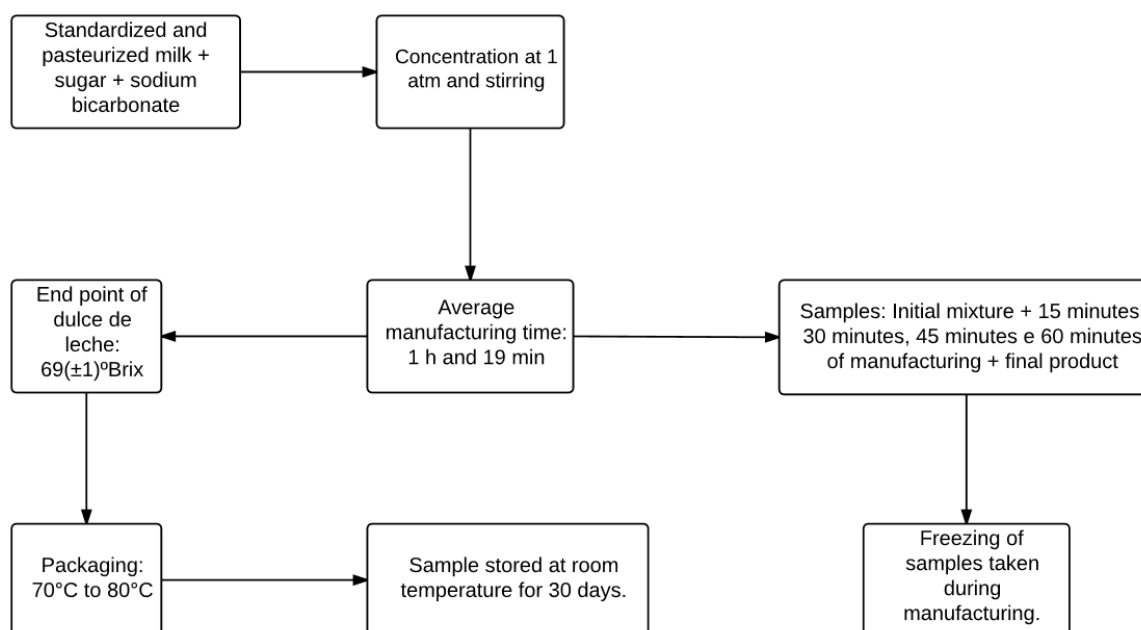


Physico-chemical and compositional analyses and 5-hydroxymethylfurfural concentration as indicators of thermal treatment intensity in experimental dulce de leche

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SUPPLEMENTARY FILE

Supplementary figure S1. Flow diagram of the experimental fabrication of dulce de leche



Supplementary Figure S2.

Evolution of the free HMF index at different times during the heat treatment and storage.

Treatments. 1: milk + 12 g bicarbonate + sucrose, 2: milk + 18 g bicarbonate + sucrose, 3: milk + 12 g bicarbonate + sucrose + glucose, 4: milk + 18 g bicarbonate + sucrose + glucose.

Time points. 1: no heating, 2: 15 min, 3: 30 min, 4: 45 min, 5: 60 min, 6: End Product, 7: 30-day stored product

