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Table S1. The effect of brewing methods on the concentration of melanoidins in cascara samples

Compound	Hot-brewed	Cold-brewed at $t/^\circ\text{C}$				p
		20	15	10	5	
$\gamma(\text{compound})/(\text{mg/L})$						
5-HMF	(0.91±0.03) ^b	(0.95±0.01) ^a	(0.93±0.04) ^{ab}	(0.96±0.04) ^a	(0.97±0.02) ^a	NS
Furfural	(0.18±0.01) ^{ab}	(0.16±0.04) ^b	(0.19±0.01) ^a	(0.20±0.01) ^a	(0.19±0.01) ^a	NS
TMC/10 ³	(3.4±0.3) ^b	(4.9±0.4) ^a	(5.1±0.3) ^a	(5.1±0.4) ^a	(5.12±0.08) ^a	NS

Mean value±standard deviation (N=3). 5-HMF=5-hydroxymethylfurfural, TMC=total melanoidin content expressed as caramel. different lower-case letters in superscript in the same row indicate statistical differences using Duncan's multiple pairwise test ($p < 0.05$). NS=the effect of cold brewing temperature on variables was not significant

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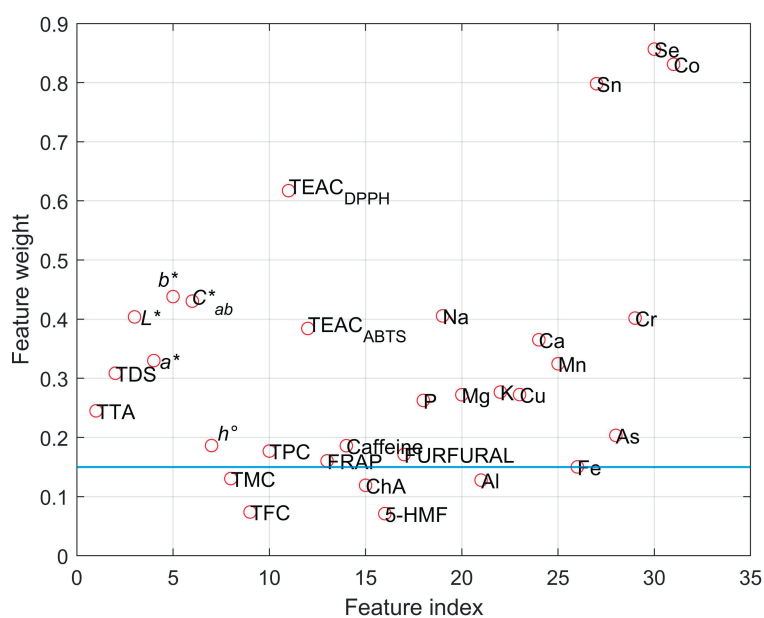


Fig. S1. Plot of the feature weights obtained from the neighbourhood component analysis (NCA) feature selection algorithm for PCA classification: a relative threshold of the weights of the irrelevant features was set < 0.15 . ChA=chlorogenic acid, TDS=total dissolved solids, TFC=total flavonoid concentration, TPC=total phenolic concentration, TMC=total melanoidin content, TTA=total titratable acidity, 5-HMF=5-(hydroxymethyl) furfural

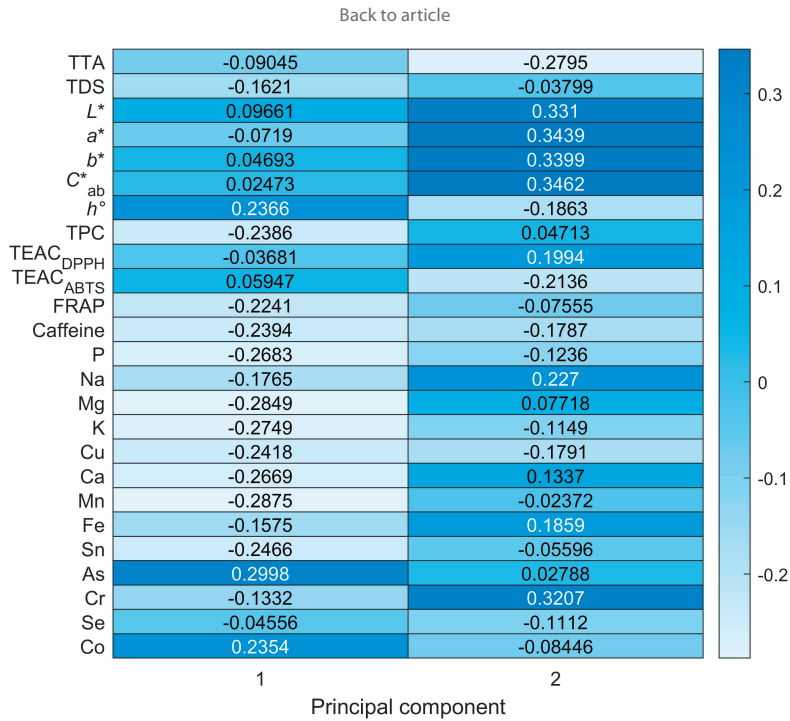


Fig. S2. Heat map of the analyte loadings on the two components. TTA=total titratable acidity, TDS=total dissolved solids, TPC=total phenolic concentration

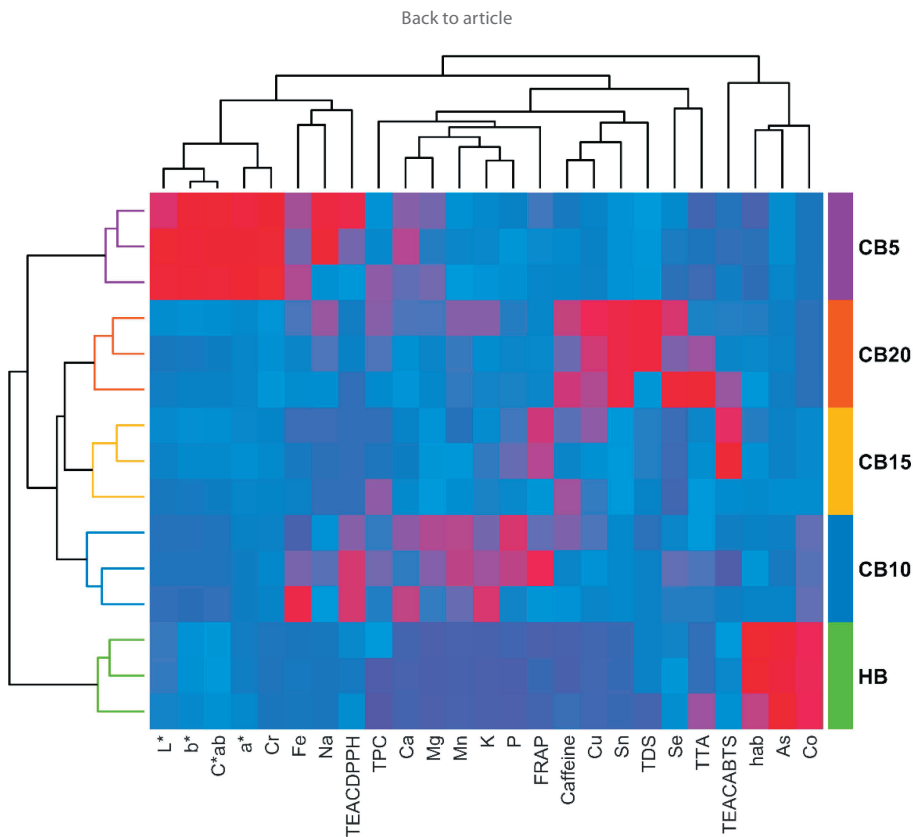


Fig. S3. Dendrogram of hierarchical clustering analysis (HCA) and heat map of analyte concentrations of cascara samples/species at brewed at different temperatures. HB=hot-brewed, CB5, CB10, CB15 and CB20=cold-brewed at 5, 10, 15 and 20 °C, respectively. TPC=total phenolic concentration, TDS=total dissolved solids, TTA=total titratable acidity