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Table S1. Physicochemical and colour properties of guava nectar with sucrose substituted with different mass fractions of honey, jaggery and date syrup

w(natural sweetener)/%	Processing treatment	Parameter				
		pH	w(reducing sugar)/%	<i>L</i> [*]	<i>a</i> [*]	<i>b</i> [*]
Control	HF	(3.39±0.01) ^a	(5.4±0.3) ^a	(50.3±0.1) ^a	(15.4±0.2) ^a	(26.7±0.2) ^a
	CF	(3.38±0.01) ^a	(4.5±0.2) ^b	(52.3±0.1) ^b	(13.7±0.4) ^b	(26.16±0.06) ^b
Honey 25	HF	(3.42±0.01) ^{cd}	(7.4±0.2) ^e	(51.17±0.04) ^b	(15.3±0.1) ^e	(29.36±0.08) ^f
	CF	(3.41±0.01) ^d	(6.5±0.3) ^f	(51.8±0.1) ^a	(13.4±0.2) ^g	(29.12±0.01) ^f
50	HF	(3.44±0.02) ^{bc}	(8.5±0.2) ^d	(47.3±0.3) ^d	(16.31±0.09) ^d	(34.3±0.1) ^e
	CF	(3.43±0.01) ^{cd}	(7.3±0.2) ^e	(48.4±0.2) ^c	(14.5±0.2) ^f	(34.4±0.3) ^e
75	HF	(3.48±0.01) ^a	(11.9±0.2) ^b	(45.93±0.05) ^e	(17.81±0.06) ^c	(38.1±0.1) ^b
	CF	(3.46±0.01) ^{ab}	(9.9±0.4) ^c	(46.3±0.1) ^e	(16.2±0.1) ^d	(36.7±0.1) ^d
100	HF	(3.49±0.01) ^a	(13.5±0.2) ^a	(43.47±0.08) ^g	(19.4±0.2) ^a	(38.6±0.2) ^a
	CF	(3.46±0.02) ^{ab}	(11.5±0.3) ^b	(44.71±0.05) ^f	(18.2±0.2) ^b	(37.5±0.1) ^c
Jaggery 25	HF	(3.72±0.01) ^e	(9.5±0.2) ^a	(46.7±0.2) ^b	(17.6±0.2) ^d	(37.5±0.2) ^g
	CF	(3.71±0.01) ^e	(9.3±0.3) ^{ab}	(48.2±0.2) ^a	(15.1±0.1) ^g	(40.8±0.2) ^h
50	HF	(3.97±0.01) ^d	(8.7±0.2) ^{bc}	(46.28±0.04) ^c	(18.54±0.09) ^c	(43.8±0.1) ^e
	CF	(3.96±0.02) ^d	(8.6±0.1) ^c	(47.8±0.1) ^a	(15.9±0.1) ^f	(41.3±0.1) ^f
75	HF	(4.22±0.01) ^b	(5.6±0.2) ^d	(44.4±0.2) ^d	(19.5±0.2) ^b	(49.2±0.1) ^c
	CF	(4.17±0.01) ^c	(4.8±0.2) ^e	(46.9±0.1) ^b	(16.4±0.1) ^e	(47.4±0.1) ^d
100	HF	(4.40±0.01) ^a	(4.30±0.06) ^{ef}	(38.6±0.2) ^f	(20.23±0.08) ^a	(52.4±0.2) ^a
	CF	(4.39±0.01) ^a	(3.8±0.1) ^f	(40.14±0.1) ^e	(17.6±0.1) ^d	(50.5±0.3) ^b
Date syrup 20	HF	(3.61±0.01) ^{de}	(6.14±0.08) ^d	(42.45±0.09) ^b	(20.9±0.1) ^{de}	(41.5±0.2) ^g
	CF	(3.59±0.01) ^e	(5.0±0.2) ^e	(46.6±0.1) ^a	(19.5±0.2) ^f	(41.31±0.07) ^g
30	HF	(3.65±0.01) ^c	(7.7±0.2) ^b	(38.6±0.1) ^f	(21.4±0.21) ^{cd}	(42.5±0.1) ^f
	CF	(3.63±0.01) ^{cd}	(7.2±0.2) ^{bc}	(41.34±0.09) ^c	(20.6±0.2) ^e	(44.4±0.2) ^e
40	HF	(3.73±0.01) ^b	(8.6±0.2) ^a	(37.4±0.1) ^g	(23.3±0.3) ^b	(49.7±0.1) ^c
	CF	(3.73±0.01) ^b	(6.8±0.1) ^c	(40.89±0.09) ^d	(21.5±0.1) ^c	(48.7±0.2) ^d
50	HF	(4.28±0.01) ^a	(8.7±0.2) ^a	(35.8±0.1) ^h	(24.5±0.3) ^a	(52.6±0.1) ^a
	CF	(4.25±0.01) ^a	(7.5±0.3) ^b	(39.5±0.1) ^e	(21.8±0.2) ^c	(51.4±0.2) ^b

Data are represented as mean value±S.D. (*N*=3). Values with different letters in superscript in the same column (within each sweetener) are statistically different (*p*≤0.05). HF=hot-filled, CF=cold-filled

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Table S2. Optimization of mass fraction of honey in guava nectar based on organoleptic evaluation

w(honey)/%	Processing treatment	Parameter				
		Colour	Odour	Mouthfeel	Flavour	Overall acceptability
Control	HF	(7.7±0.7) ^a	(7.5±0.7) ^{ab}	(7.600.6) ^{ab}	(7.7±0.3) ^{abc}	(7.6±0.5) ^{ab}
	CF	(7.8±0.6) ^a	(7.4±0.6) ^{abc}	(7.7±0.7) ^{ab}	(7.9±0.4) ^{ab}	(7.7±0.4) ^{ab}
25	HF	(7.7±0.6) ^a	(7.8±0.6) ^{ab}	(7.7±0.8) ^{ab}	(7.5±0.7) ^{abc}	(7.7±0.6) ^{ab}
	CF	(7.8±0.6) ^a	(7.9±0.4) ^{ab}	(7.8±0.4) ^a	7.7±0.4) ^{abc}	(7.8±0.4) ^{ab}
50	HF	(7.6±0.6) ^a	(8.3±0.3) ^a	(8.2±0.4) ^a	(8.2±0.4) ^a	(8.1±0.2) ^a
	CF	(7.7±0.6) ^a	(8.0±0.4) ^{ab}	(8.1±0.4) ^a	(8.1±0.4) ^a	(8.0±0.2) ^a
75	HF	(7.1±0.6) ^{ab}	(6.9±0.7) ^{bcd}	(6.9±0.6) ^{abc}	(6.9±0.6) ^{bcd}	(7.0±0.6) ^{abc}
	CF	(7.1±0.6) ^{ab}	(6.9±0.7) ^{bcd}	(6.7±0.8) ^{abc}	(6.7±0.8) ^{cd}	(6.9±0.7) ^{bc}
100	HF	(6.0±0.6) ^b	(6.0±0.7) ^d	(6.3±0.8) ^{bc}	(6.2±0.8) ^d	(6.1±0.7) ^c
	CF	(6.1±0.6) ^b	(6.1±0.7) ^{cd}	(6.0±0.6) ^c	(6.1±0.4) ^d	(6.1±0.6) ^c

Data are represented as mean value±S.D. (*N*=3). Values with different letters in superscript in the same column are statistically different (*p*≤0.05). HF=hot-filled, CF=cold-filled

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Table S3. Optimization of different mass fractions of jaggery in guava nectar based on organoleptic evaluation

w(jaggery)/%	Processing treatment	Parameter				
		Colour	Odour	Mouthfeel	Flavour	Overall acceptability
Control	HF	(8.0±0.3) ^{ab}	(7.9±0.4) ^{abc}	(8.1±0.4) ^{ab}	(8.1±0.4) ^{ab}	(8.0±0.4) ^{abc}
	CF	(8.0±0.3) ^{ab}	(7.9±0.4) ^{abc}	(7.6±0.6) ^{abc}	(7.9±0.2) ^{abc}	(7.8±0.4) ^{abc}
25	HF	(8.2±0.3) ^a	(8.4±0.6) ^a	(8.5±0.6) ^a	(8.7±0.3) ^a	(8.4±0.4) ^a
	CF	(8.2±0.3) ^a	(8.1±0.4) ^{ab}	(8.0±0.8) ^{abc}	(8.4±0.6) ^a	(8.2±0.4) ^{ab}
50	HF	(7.8±0.3) ^{ab}	(7.7±0.6) ^{abcd}	(7.4±0.4) ^{abc}	(7.6±0.6) ^{abcd}	(7.6±0.4) ^{abcd}
	CF	(7.8±0.3) ^{ab}	(7.4±0.6) ^{abcd}	(7.3±0.4) ^{abc}	(7.4±0.6) ^{abcd}	(7.5±0.4) ^{abcd}
75	HF	(7.3±0.3) ^{bc}	(7.5±0.8) ^{abcd}	(7.0±0.8) ^{abc}	(6.7±1.0) ^{bcd}	(7.1±0.6) ^{bcd}
	CF	(7.2±0.3) ^{bc}	(7.0±1.0) ^{bcd}	(6.8±1.2) ^{bc}	(6.7±1.1) ^{bcd}	(6.9±0.8) ^{cd}
100	HF	(6.7±0.7) ^c	(6.7±0.7) ^{cd}	(6.4±1.0) ^c	(6.3±0.8) ^d	(6.5±0.7) ^d
	CF	(6.7±0.7) ^c	(6.0±0.7) ^d	(6.4±1.3) ^c	(6.4±1.0) ^{cd}	(6.5±0.8) ^d

Data are represented as mean value±S.D. (N=3). Values with different letters in superscript within the same column are statistically different (p≤0.05). HF=hot-filled, CF=cold-filled

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Table S4. Optimization of different mass fractions of date syrup in guava nectar based on organoleptic evaluation

w(date syrup)/%	Processing treatment	Parameter				
		Colour	Odour	Mouthfeel	Flavour	Overall acceptability
Control	HF	(7.5±0.5) ^a	(7.9±0.2) ^{ab}	(7.8±0.4) ^a	(7.6±0.6) ^a	(7.7±0.2) ^{ab}
	CF	(7.6±0.6) ^a	(7.8±0.3) ^{abc}	(7.9±0.2) ^a	(7.5±0.5) ^{ab}	(7.7±0.3) ^{ab}
20	HF	(8.0±0.4) ^a	(8.1±0.4) ^a	(8.0±0.4) ^a	(7.9±0.6) ^a	(8.0±0.3) ^a
	CF	(7.9±0.2) ^a	(8.1±0.2) ^a	(8.2±0.6) ^a	(8.1±0.2) ^a	(8.1±0.1) ^a
30	HF	(7.9±0.4) ^a	(8.5±0.5) ^a	(8.3±0.4) ^a	(8.6±0.4) ^a	(8.3±0.4) ^a
	CF	(7.9±0.4) ^a	(8.3±0.4) ^a	(8.1±0.6) ^a	(8.4±0.2) ^a	(8.2±0.3) ^a
40	HF	(7.8±0.8) ^a	(7.7±0.8) ^{abc}	(7.6±0.6) ^{ab}	(7.6±0.6) ^a	(7.7±0.7) ^{ab}
	CF	(7.8±0.8) ^a	(7.5±0.5) ^{abc}	(7.5±0.7) ^{abc}	(7.5±0.5) ^{ab}	(7.6±0.6) ^{abc}
50	HF	(6.8±1.1) ^a	(6.6±1.3) ^{bc}	(6.3±1.0) ^{bc}	(6.3±1.0) ^b	(6.5±1.1) ^{bc}
	CF	(6.8±1.1) ^a	(6.4±1.0) ^c	(6.2±1.0) ^c	(6.3±1.0) ^b	(6.4±1.0) ^c

Data are represented as mean value±S.D. (N=3). Values with different letters in superscript within the same column are statistically different (p≤0.05). HF=hot-filled, CF=cold-filled