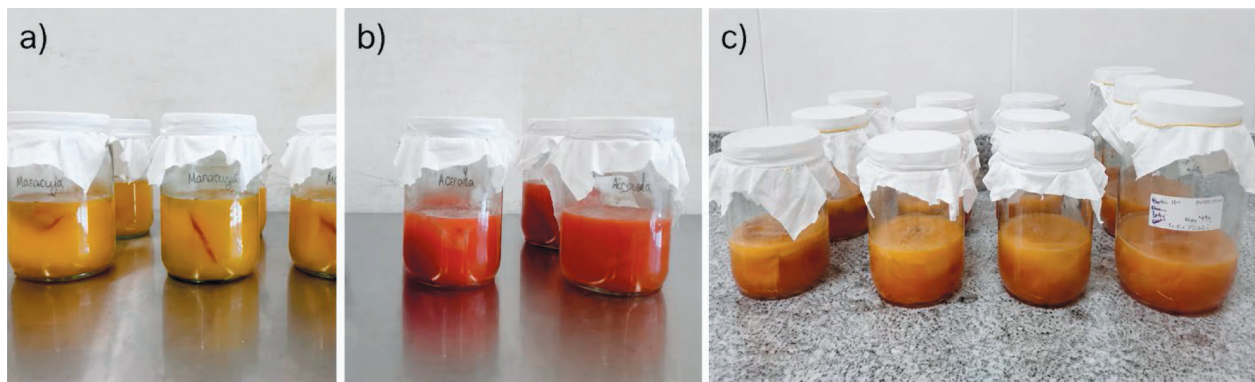


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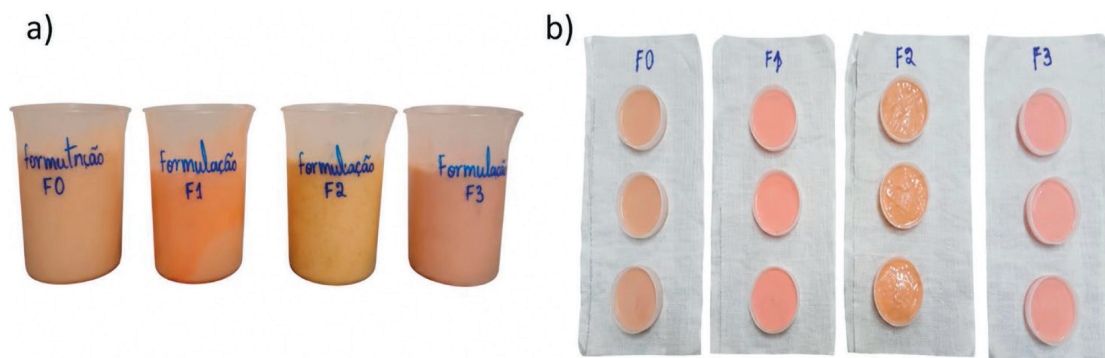
**Fig. S1.** Initial fermentation process. The containers show the resting byproducts from: a) passion fruit, b) acerola, and c) green tea

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**Fig. S2.** Obtaining bacterial cellulose from: a) acerola, b) passion fruit, and c) green tea substrate

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**Fig. S3.** Processing of beverages with the addition of the developed bacterial cellulose powders: a) smoothie without added bacterial cellulose powder (F0), and with the addition of bacterial cellulose powder from acerola (F1), passion fruit (F2), and green tea (F3) kombucha, and b) homogenized smoothie formulations