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Blended almonds

Besser Helou

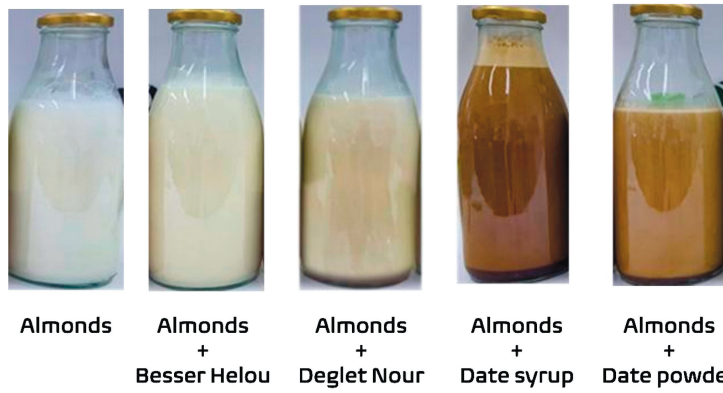
Deglet Nour

Date syrup

Date powder

Fig. S1. Visual aspect of ingredients

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Almonds

Almonds +
Besser Helou

Almonds +
Deglet Nour

Almonds +
Date syrup

Almonds +
Date powder

Fig. S2. Visual aspect of beverages

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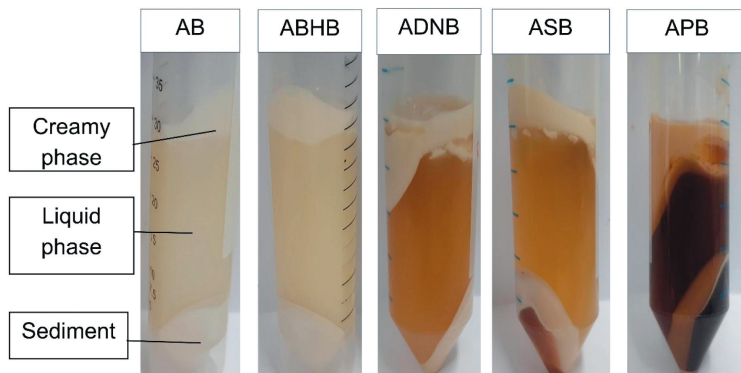


Fig. S3. Different phases obtained after centrifugation of beverages based on almonds (AB), Besser Helou (ABHB), Deglet Nour (ADNB), date syrup (ASB), and date powder (APB)

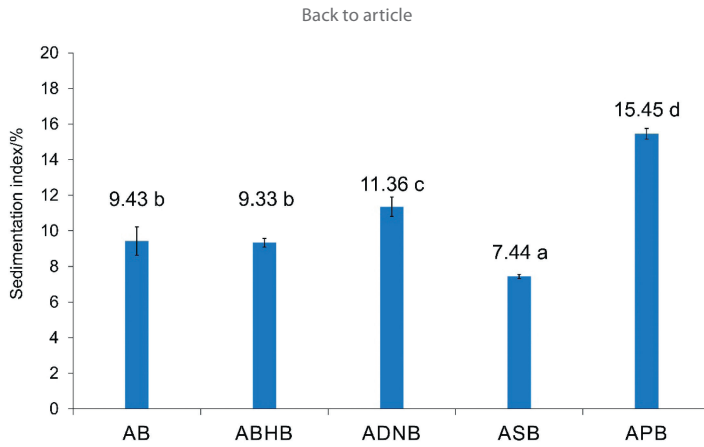


Fig. S4. Sedimentation index of beverages based on almonds (AB), Besser Helou (ABHB), Deglet Nour (ADNB), date syrup (ASB), and date powder (APB). Different lower-case letters above the bars indicate statistically significant differences between samples at $p < 0.05$

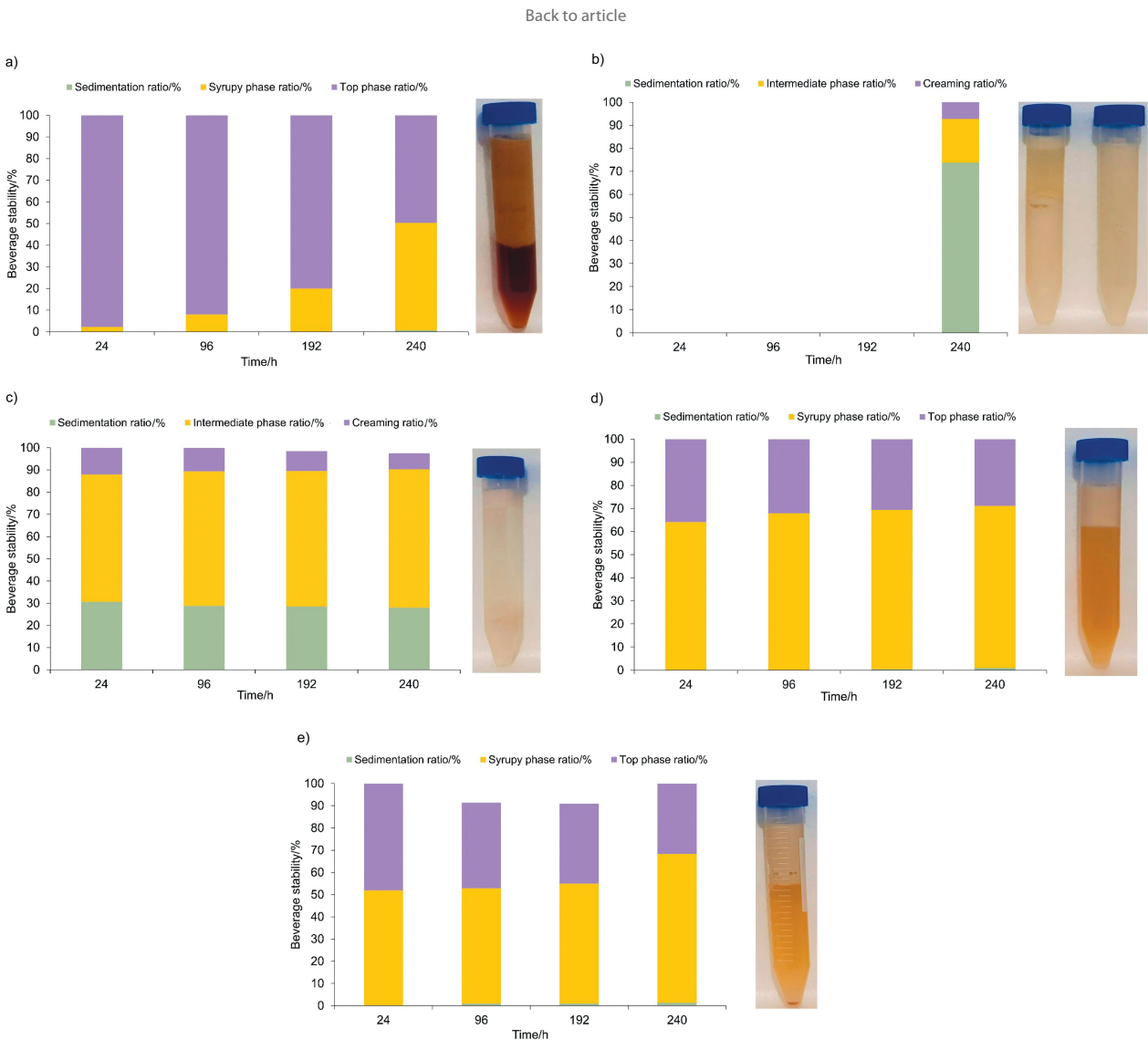


Fig. S5. Stability of beverages based on: a) date powder, b) Besser Helou, c) almonds, d) Deglet Nour, and e) date syrup at 4 °C during 240 h

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Almonds

**Almonds
+
Besser Helou**

**Almonds
+
Deglet Nour**

**Almonds
+
Date syrup**

**Almonds
+
Date powder**

Fig. S6. Visual aspect of residues