

Supplementary material

New Freeze-Dried Andean Blueberry Juice Powders For Potential Application As Functional Food Ingredients: Effect of Maltodextrin on Bioactive and Morphological Features

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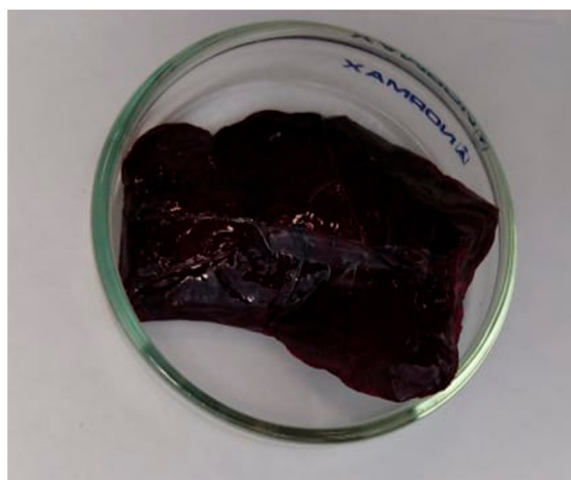


Figure S1. Images of the maltodextrin-free freeze dried-powder

Table S1 Physicochemical properties of the maltodextrin-free freeze dried-powder

Physicochemical property	Value
Water activity	0.35±0.01
Moisture content (%)	11.2±0.3
Flowability index	non-free flowing powders
Water solubility (%)	87.2±0.5
Color coordinates (CIELAB)	L*= 22.5±0.5
	a*= 11.3±0.5
	b*= 7.0±0.8