Table S1. Key technical quality and anti-oxidant capacity of vegetable powder pasta and vegetable puree pasta

Pasta Type	Key Technical Quality				Anti-oxidant Capacity	
	Cooking Loss (g/100g)	Firmness g	Breaking Distance mm	Breaking Force g	Total Phenolic content (mg GAE/100 g)	FRAPS (μmol Fe^{2+} / g)
			Spinach Pasta			
Control	4.40 ± 0.06 ^{c}	399.75 ± 11.51 ^{c}	74.28 ± 3.71 ^{a}	33.55 ± 1.19 ^{d}	441.21 ± 4.11 ^{e}	1.26 ± 0.10 ^{d}
Spinach puree 1%	4.45 ± 0.09 ^{c}	409.32 ± 11.09 ^{bc}	71.30 ± 4.88 ^{a}	41.18 ± 2.23 ^{b}	490.34 ± 8.18 ^{c}	2.38 ± 0.32 ^{bc}
Spinach powder 1%	4.48 ± 0.04 ^{c}	401.54 ± 9.76 ^{c}	68.95 ± 4.26 ^{ab}	37.13 ± 1.95 ^{c}	473.67 ± 5.95 ^{d}	2.28 ± 0.30 ^{c}
Spinach puree 2%	4.80 ± 0.03 ^{b}	427.46 ± 10.49 ^{a}	65.69 ± 3.00 ^{b}	42.34 ± 2.87 ^{ab}	521.60 ± 2.73 ^{a}	3.27 ± 0.43 ^{a}
Spinach powder 2%	4.91 ± 0.05 ^{a}	419.67 ± 11.25 ^{ab}	65.21 ± 2.69 ^{b}	38.12 ± 3.67 ^{c}	510.66 ± 7.96 ^{b}	2.84 ± 0.26 ^{ab}
			Red Cabbage pasta			
Control	4.40 ± 0.06 ^{c}	399.75 ± 11.51 ^{a}	74.28 ± 3.71 ^{a}	33.55 ± 1.19 ^{a}	441.21 ± 4.11 ^{e}	1.26 ± 0.10 ^{e}
Red cabbage puree 1%	4.80 ± 0.07 ^{b}	388.59 ± 11.96 ^{ab}	60.90 ± 3.93 ^{b}	31.41 ± 2.24 ^{ab}	713.13 ± 9.74 ^{b}	5.48 ± 0.10 ^{c}
Red cabbage powder 1%	4.88 ± 0.05 ^{ab}	396.34 ± 9.95 ^{a}	59.65 ± 4.21 ^{b}	31.66 ± 2.62 ^{ab}	629.24 ± 8.31 ^{d}	4.45 ± 0.21 ^{d}
Red cabbage puree 2%	4.94 ± 0.07 ^{a}	372.80 ± 11.96 ^{c}	57.45 ± 3.78 ^{b}	31.12 ± 2.23 ^{ab}	778.85 ± 7.11 ^{a}	8.38 ± 0.06 ^{a}
Red cabbage powder 2%	4.98 ± 0.06 ^{a}	382.66 ± 8.94 ^{bc}	57.51 ± 4.04 ^{b}	30.97 ± 1.79 ^{b}	679.64 ± 10.15 ^{c}	6.95 ± 0.12 ^{b}

Values within a column followed by the same letter are not significantly different from each other ($p > 0.05$) at the same pasta group, according to the ANOVA-Duncan test.