

Table S1. Effect of temperature and blanching time on the relative enzymatic activity (REA %) of fresh cowpeas peroxidase.

Variables and Blanching Temperature (°C)	Blanching time (minutes)						
	0	1	2	4	6	8	10
REA (%)							
70	100 ^a	55.24 ^{bA} (1.85)	26.56 ^{cA} (6.99)	25.13 ^{cA} (1.55)	21.00 ^{cA} (2.99)	20.88 ^{cA} (0.60)	25.87 ^{cA} (2.33)
80	100 ^a	53.99 ^{bA} (2.64)	18.72 ^{cA} (2.61)	16.28 ^{cdB} (0.75)	9.55 ^{deB} (2.93)	6.49 ^{eB} (0.21)	15.83 ^{cdB} (2.24)
90	100 ^a	55.58 ^{bA} (1.67)	18.10 ^{cA} (4.30)	9.40 ^{dC} (0.50)	8.71 ^{dB} (1.61)	2.94 ^{deC} (0.08)	1.25 ^{eC} (0.58)

Means of two samples (standard deviation). Each sample was analyzed in triplicate.

abc. Means with different letters in the same line differ significantly ($p < 0.05$) according to the Tukey test.

ABC. Means with different capital letters in the same column for each variable differ significantly ($p < 0.05$) according to the Tukey test.