

Table S2. Effect of temperature and blanching time on the firmness property (N) and mass gain (%) of fresh cowpeas.

Variables and Blanching Temperature (°C)	Blanching time (minutes)						
	0	1	2	4	6	8	10
Firmness (N)							
70	6.92 ^a (0.02)	5.13 ^{bA} (0.01)	5.32 ^{bA} (0.08)	5.65 ^{bA} (0.26)	5.26 ^{bA} (0.33)	5.12 ^{bB} (0.04)	5.57 ^{bA} (0.57)
80	6.92 ^a (0.02)	5.51 ^{bA} (0.19)	5.38 ^{bA} (0.17)	5.30 ^{bA} (0.07)	5.43 ^{bA} (0.02)	5.58 ^{bA} (0.18)	5.85 ^{bA} (0.51)
90	6.92 ^a (0.02)	6.11 ^{abA} (0.62)	5.67 ^{abcA} (0.49)	5.21 ^{bcdA} (0.37)	4.61 ^{cdA} (0.28)	4.68 ^{cdB} (0.01)	4.24 ^{dA} (0.04)
Mass gain (%)							
70	0.00 ^d	1.89 ^{cdA} (0.15)	3.10 ^{bcdA} (0.43)	6.50 ^{abA} (2.40)	5.58 ^{abcA} (0.56)	7.56 ^{aB} (0.29)	5.88 ^{abB} (0.15)
80	0.00 ^c	2.66 ^{bcA} (1.33)	5.20 ^{abA} (1.70)	7.27 ^{aA} (0.42)	7.96 ^{aA} (1.11)	7.89 ^{aB} (0.70)	7.88 ^{aB} (1.25)
90	0.00 ^e	1.85 ^{eA} (0.07)	5.89 ^{dA} (1.27)	7.29 ^{cdA} (0.14)	8.39 ^{bcA} (0.58)	10.50 ^{adA} (0.71)	11.30 ^{aA} (0.42)

Means of two samples (standard deviation). Mass gain (%): Each sample was analyzed in triplicate. Firmness (N): Each sample was composed of 15 cowpeas.

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.