

Table S5. Effect of refrigerated storage (4.90 °C) on hydrogen potential (pH), Total Titratable Acidity (TTA), mesophilic (Log CFU/g) and psychrotrophic (Log CFU/g) bacteria in the fresh cowpeas (FC) and blanched fresh cowpeas (BFC) samples at 70 °C for 4 min.

Variable and Samples	Storage time (days)							
	0	2	4	6	8	10	12	14
pH								
FC	6.79 ^a (0.05)	6.79 ^a (0.11)	6.56 ^{bc} (0.09)	6.54 ^{bc} (0.16)	6.64 ^{ab} (0.10)	6.42 ^c (0.07)	6.45 ^c (0.05)	6.40 ^c (0.02)
BFC	6.66 ^{bc*} (0.04)	6.81 ^a (0.11)	6.76 ^{ab*} (0.06)	6.69 ^{bc} (0.05)	6.69 ^{bc} (0.05)	6.70 ^{abc*} (0.05)	6.62 ^{c*} (0.03)	6.66 ^{bc*} (0.07)
TTA								
(% Citric acid m/V)								
FC	0.33 ^c (0.00)	0.27 ^d (0.02)	0.30 ^{cd} (0.02)	0.47 ^{ab} (0.02)	0.45 ^b (0.02)	0.47 ^{ab} (0.04)	0.50 ^a (0.01)	0.50 ^a (0.01)
BFC	0.31 ^{c*} (0.00)	0.29 ^c (0.02)	0.31 ^c (0.03)	0.32 ^{c*} (0.01)	0.36 ^{b*} (0.01)	0.37 ^{b*} (0.01)	0.37 ^{b*} (0.00)	0.43 ^{a*} (0.04)

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.

*Means followed by an asterisk differ significantly (p<0.05) from the control sample (FC) according to the Student's t-test.