

Table S1 – Formulation of limpets (*Patella* spp.) pâtés samples (CTR - limpets pâté with BHT; PAU3 - limpets pâté enriched with 3% of *A. unedo* fruits extract and PAU6- limpets pâté enriched with 6% of *A. unedo* fruits extract).

	CTR (g/100 g)	PAU3 (g/100 g)	PAU6 (g/100 g)
Limpets (<i>Patella</i> sp.)	62	62	62
Water	12	12 ^A	12 ^B
Milk	10	10	10
Oil	8 ^C	8	8
Potato starch	7	7	7
Margarine	1	1	1
Salt (sodium chloride)	0.003	0.003	0.003
White pepper	0.002	0.002	0.002
Nutmeg	0.002	0.002	0.002

A – with 3% of *Arbutus unedo*; B – with 6% of *Arbutus unedo*; C– with 0.01% of BHT

Table S2 - Proximate composition, physicochemical properties, and antioxidant capacity (mean $\pm$ standard deviation) of *Arbutus unedo* fruits.

Proximate composition		
Moisture (g/100 g)		67.0 $\pm$ 0.2
Protein (g/100 g)		0.9 $\pm$ 0.1
Fat (g/100 g)		0.5 $\pm$ 0.0
Fiber (g/100 g)		15.4 $\pm$ 0.8
Ash (g/100 g)		0.7 $\pm$ 0.1
Physico-chemical properties		
Solid soluble content (%)		20.5 $\pm$ 0.2
pH		3.4 $\pm$ 0.0
L* colour parameter		53.5 $\pm$ 3.0
a* colour parameter		10.7 $\pm$ 0.8
b* colour parameter		52.1 $\pm$ 1.7
Antioxidant capacity		
Total phenolic content (mg GAE/100 g)		567.3 $\pm$ 27.0
DPPH radical scavenging activity (EC ₅₀)		0.6 $\pm$ 0.1