

## Fermentation of pineapple juice with *Lactiplantibacillus plantarum* subsp. *plantarum* Dad-13: Sensory and microbiological characteristics

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The authors are fully responsible for both the content and the formal aspects of the electronic supplementary material. No editorial adjustments were made.

### Electronic supplementary material

Supplementary Table S1

Table S1. Fermented pineapple juice sensory at 4 °C storage for 42 days

Sensory quality	Storage (days)						
	0	7	14	21	28	35	42
Aroma (pineapple)	3	3	3	3	3	3	3
Taste (pineapple)	3	3	3	3	2	2	2
Sweet	2	2	2	2	2	2	1
Sour	2	2	2	2	3	3	3
Overall	accepted	accepted	accepted	accepted	accepted	accepted	accepted

3-point intensity scale: 1 – low; 2 – medium; 3 – high