

Impacts of exopolysaccharides producing probiotic bacteria on the physicochemical and sensory properties of fermented goat yoghurt under chilled storage

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Electronic Supplementary Material

Supplementary Tables S1–S2

Table S1. Levels of influencing factors

Factors	Levels		
	1	0	1
<i>A</i> – inoculum amount ($\times 10^7$ CFU·mL ⁻¹)	0.5	1.0	1.5
<i>B</i> – sucrose addition (%)	4	6	8
<i>C</i> – temperature (°C)	39	41	43

CFU – colony forming unit

Table S2. Box-Behnken design experiment and the results

Run	Inoculum amount ($\times 10^7$ CFU·mL ⁻¹)	Sucrose addition (%)	Temperature (°C)	Viscosity (cP)	<i>WHC</i> (%)
1	1.0	6	41	948.7	61.1401
2	1.0	6	41	964.0	60.4412
3	0.5	4	41	744.4	59.3847
4	1.0	4	43	819.6	60.3133
5	1.0	8	43	869.5	60.0653
6	1.0	6	41	944.4	59.9963
7	1.5	6	43	796.0	61.8474
8	1.0	6	41	890.0	59.7292
9	1.5	4	41	813.6	60.1404
10	1.0	8	39	870.0	60.2531
11	1.5	6	39	786.0	58.2676
12	0.5	6	39	731.0	60.0201
13	0.5	8	41	712.8	57.7089
14	0.5	6	43	749.0	55.4980
15	1.0	6	41	910.0	59.7367
16	1.0	4	39	801.2	59.9875
17	1.5	8	41	823.0	61.3920

CFU – colony forming unit; *WHC* – water holding capacity