

Supplementary Material

Effect of Maillard reaction browning factors on color of membrane clarification non-centrifugal cane sugar during storage

1. Materials and methods

Samples

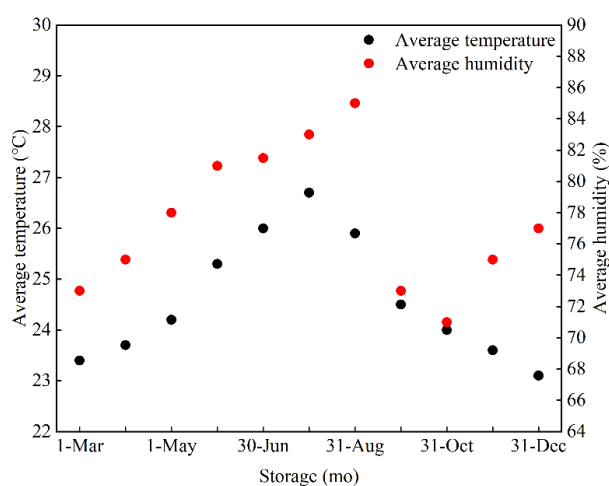


Fig. S1 The monthly average temperature and humidity changes for 10 months.

Table S1. Visual and sensorial analysis of stored M-NCS ($p < 0.05$).

Sample	Visual appearance score	Flavour score	Texture score	Overall acceptance score	Acceptability index(%)
0-month	8.43±0.03 ^a	9.25±0.03 ^a	8.21±0.02 ^a	8.62±0.02 ^a	95.78
2- month	7.05±0.04 ^b	8.68±0.03 ^b	8.14±0.02 ^b	8.28±0.02 ^b	92.00
4- month	6.20±0.06 ^c	8.42±0.03 ^c	7.95±0.03 ^c	7.04±0.04 ^c	78.22
6- month	5.56±0.04 ^d	7.86±0.05 ^d	7.73±0.06 ^d	5.30±0.05 ^d	58.89
8- month	3.97±0.03 ^e	5.63±0.04 ^e	6.26±0.05 ^e	4.19±0.04 ^e	46.56
10- month	3.15±0.02 ^f	4.17±0.03 ^f	5.47±0.03 ^f	2.80±0.05 ^f	31.13

Different letters in the same column indicate significant differences between samples. The criterion for statistical

significance was $p < 0.05$.