

Supplementary Material

TABLE A1: Quality parameters of avocado pulp experiments according to the experimental design RSM 2² (Day 0).

Experiment	Time (min)	Temperature (°C)	L*	a*	b*	C*	h°	Acidity (% oleic acid)
E1	1,5	68	57.30 ^b	-13.88	35.78	38.38 ^a	111.20 ^a	0.5101 ^a
E2	8,5	68	60.18 ^a	-14.02	36.21	38.83 ^a	111.16 ^a	0.4606 ^b
E3	1,5	82	60.19 ^a	-12.31	35.42	37.50 ^b	109.67 ^b	0.4888 ^a
E4	8,5	82	61.59 ^a	-12.38	35.22	37.33 ^b	109.87 ^b	0.4982 ^a
E5	10	75	60.20 ^a	-13.18	35.84	38.18 ^a	110.19 ^a	0.4794 ^a
E6	0	75	56.26 ^c	-14.30	36.18	38.91 ^a	111.56 ^a	0.517 ^a
E7	5	65	58.73 ^b	-16.64	36.65	40.25 ^a	114.42 ^a	0.4926 ^a
E8	5	85	63.43 ^a	-13.95	36.62	39.18 ^a	110.86 ^a	0.4888 ^a
E9	5	75	59.30 ^b	-12.47	35.96	38.06 ^a	109.19 ^b	0.4888 ^a
E10	5	75	59.38 ^b	-12.46	35.93	37.98 ^a	109.2 ^b	0.4888 ^a
E11	5	75	59.09 ^b	-12.44	35.96	38.11 ^a	109.17 ^b	0.4888 ^a

TABLE A2: Quality parameters of avocado pulp experiments according to the experimental design RSM 2² (Day 7).

Experiment	Time (min)	Temperature (°C)	L*	a*	b*	C*	h°	Acidity (% oleic acid)
E1	1,5	68	60.30 ^a	-12.88	36.78	38.97 ^a	109.30 ^a	0.5734 ^a
E2	8,5	68	60.18 ^a	-12.30	37.05	39.04 ^a	108.36 ^a	0.5876 ^a
E3	1,5	82	60.19 ^a	-9.51	34.46	35.75 ^b	105.42 ^b	0.5534 ^a
E4	8,5	82	61.59 ^a	-9.80	35.73	37.05 ^a	105.34 ^b	0.5546 ^a
E5	10	75	60.20 ^a	-9.78	35.04	36.38 ^a	105.60 ^b	0.5452 ^b
E6	0	75	56.26 ^c	-3.52	33.29	33.47 ^b	96.04 ^c	0.611 ^a
E7	5	65	58.73 ^b	-12.89	35.17	37.46 ^a	110.13 ^a	0.5734 ^a
E8	5	85	63.43 ^a	-12.05	36.04	38.00 ^a	108.49 ^a	0.4982 ^b
E9	5	75	59.30 ^b	-2.68	33.48	33.59 ^b	94.58 ^c	0.564 ^a
E10	5	75	59.38 ^b	-5.20	33.12	33.52 ^b	98.93 ^c	0.564 ^a
E11	5	75	59.09 ^b	-5.11	34.48	34.86 ^b	98.43 ^c	0.564 ^a

TABLE A3: Quality parameters of avocado pulp experiments according to the experimental design RSM 2² (Day 14).

Experiment	Time (min)	Temperature (°C)	L*	a*	b*	C*	h°	Acidity (% oleic acid)
E1	1,5	68	59.03 ^b	-11.04	37.32	38.92 ^a	106.48 ^a	1.1562 ^a
E2	8,5	68	59.51 ^b	-10.30	36.73	38.15 ^a	105.66 ^b	0.9973 ^a
E3	1,5	82	60.04 ^a	-9.51	34.46	35.75 ^b	105.42 ^b	0.5734 ^b
E4	8,5	82	61.59 ^a	-9.80	35.73	37.05 ^a	105.34 ^b	0.5734 ^b
E5	10	75	60.20 ^a	-9.78	35.04	36.38 ^a	105.60 ^b	0.6486 ^b
E6	0	75	53.69 ^c	-3.52	33.29	33.47 ^b	96.04 ^c	1.3912 ^a
E7	5	65	56.73 ^b	-12.89	35.17	37.46 ^a	110.13 ^a	0.9776 ^a
E8	5	85	63.43 ^a	-12.05	36.04	38.00 ^a	108.49 ^a	0.5076 ^b
E9	5	75	57.30 ^b	-2.68	33.48	33.59 ^b	94.58 ^c	0.6023 ^b
E10	5	75	57.38 ^b	-5.20	33.12	33.52 ^b	98.93 ^c	0.6023 ^b
E11	5	75	57.09 ^b	-5.11	34.48	34.86 ^b	98.43 ^c	0.6183 ^b

TABLE A4: Quality parameters of avocado pulp experiments according to the experimental design RSM 2² (Day 21).

Experiment	Time (min)	Temperature (°C)	L*	a*	b*	C*	h°	Acidity (% oleic acid)
E1	1,5	68	57.49 ^b	-9.33	39.74	40.82 ^a	103.21 ^a	1.2039 ^a
E2	8,5	68	57.85 ^b	-2.55	32.73	32.83 ^b	94.45 ^b	1.0378 ^a
E3	1,5	82	59.02 ^a	-3.06	33.62	33.76 ^b	95.19 ^b	0.5859 ^c
E4	8,5	82	64.74 ^a	-7.30	34.67	35.43 ^b	101.89 ^a	0.6172 ^b
E5	10	75	64.65 ^a	-7.53	34.61	35.42 ^b	102.27 ^a	0.6263 ^b
E6	0	75	49.44 ^c	3.18	28.45	28.63 ^c	83.62 ^c	1.4441 ^a
E7	5	65	53.60 ^b	-4.99	31.55	31.95 ^b	98.99 ^a	1.0349 ^a
E8	5	85	67.38 ^a	-10.52	37.56	39.00 ^a	105.64 ^a	0.5384 ^c
E9	5	75	52.60 ^b	3.56	29.64	29.86 ^b	83.15 ^c	0.6265 ^b
E10	5	75	52.15 ^b	4.55	30.54	30.88 ^b	81.52 ^c	0.6374 ^b
E11	5	75	54.58 ^b	1.72	30.38	30.43 ^b	86.76 ^c	0.6459 ^b

TABLE A5: Quality parameters of avocado pulp experiments according to the experimental design RSM 2² (Day 28).

Experiment	Time (min)	Temperature (°C)	L*	a*	b*	C*	h°	Acidity (% oleic acid)
E1	1,5	68	53.23 ^b	-7.77	40.71	41.45 ^a	100.81 ^a	1.2690 ^a
E2	8,5	68	54.71 ^b	-0.10	30.47	30.47 ^b	90.19 ^b	1.0904 ^b
E3	1,5	82	57.07 ^b	0.10	31.23	31.23 ^b	89.81 ^b	0.5922 ^c
E4	8,5	82	62.58 ^a	-6.12	32.48	33.06 ^a	100.67 ^a	0.6486 ^c
E5	10	75	62.59 ^a	-6.80	35.43	36.08 ^a	100.86 ^a	0.6110 ^c
E6	0	75	49.64 ^c	2.75	26.58	26.72 ^c	84.08 ^b	1.4946 ^a
E7	5	65	51.88 ^b	-4.67	29.52	29.89 ^b	98.98 ^b	1.0904 ^b
E8	5	85	65.75 ^a	-10.08	37.21	38.55 ^a	105.16 ^a	0.5546 ^c
E9	5	75	47.65 ^c	5.31	25.35	25.90 ^c	78.16 ^c	0.6583 ^c
E10	5	75	47.69 ^c	5.62	25.29	25.91 ^c	77.46 ^c	0.6682 ^c
E11	5	75	47.98 ^c	5.82	26.13	26.77 ^c	77.44 ^c	0.6682 ^c

TABLE A6: Quality parameters of avocado pulp experiments according to the experimental design RSM 2² (Day 35).

Experiment	Time (min)	Temperature (°C)	L*	a*	b*	C*	h°	Acidity (% oleic acid)
E1	1,5	68	52.69 ^b	-7.58	43.06	43.73 ^a	99.98 ^a	1.3254 ^a
E2	8,5	68	53.32 ^b	1.60	30.58	30.62 ^b	87.00 ^b	1.0998 ^b
E3	1,5	82	55.96 ^b	1.46	33.71	33.74 ^b	87.51 ^b	0.705 ^c
E4	8,5	82	64.48 ^a	-4.51	34.17	34.47 ^b	97.52 ^a	0.6486 ^c
E5	10	75	65.49 ^a	-6.60	35.37	35.98 ^b	100.57 ^a	0.6204 ^c
E6	0	75	45.57 ^c	3.98	25.07	25.38 ^c	80.97 ^c	1.5510 ^a
E7	5	65	49.50 ^b	-2.46	26.41	26.53 ^c	95.33 ^a	1.0998 ^b
E8	5	85	68.25 ^a	-10.18	39.85	41.13 ^a	104.33 ^a	0.5546 ^d
E9	5	75	46.53 ^c	5.49	27.20	27.75 ^c	78.59 ^c	0.7281 ^c
E10	5	75	46.18 ^c	5.62	27.39	27.96 ^c	78.40 ^c	0.7163 ^c
E11	5	75	46.89 ^c	5.30	27.89	28.39 ^c	79.23 ^c	0.7163 ^c

TABLE A7: Quality parameters of avocado pulp experiments according to the experimental design RSM 2² (Day 49).

Experiment	Time (min)	Temperature (°C)	L*	a*	b*	C*	h°	Acidity (% oleic acid)
E1	1,5	68	51.51 ^b	2.20	28.61	28.70 ^b	85.60 ^b	1.4382 ^a
E2	8,5	68	52.38 ^b	2.38	26.71	26.82 ^c	84.92 ^b	1.2126 ^a
E3	1,5	82	53.51 ^b	3.08	29.70	29.86 ^b	84.07 ^b	0.9024 ^b
E4	8,5	82	61.47 ^a	-3.37	32.60	32.78 ^b	95.90 ^a	0.8178 ^b
E5	10	75	63.13 ^a	-6.46	39.69	40.22 ^a	99.24 ^a	0.705 ^c
E6	0	75	40.35 ^c	4.64	20.73	21.24 ^c	77.39 ^c	1.7484 ^a
E7	5	65	45.52 ^c	-2.59	24.48	24.62 ^c	96.03 ^a	1.269 ^a
E8	5	85	66.67 ^a	-9.54	37.53	38.72 ^a	104.26 ^a	0.5734 ^c
E9	5	75	44.79 ^c	6.06	29.60	30.21 ^b	78.43 ^c	0.846 ^b
E10	5	75	45.38 ^c	5.53	29.70	30.21 ^b	79.45 ^c	0.846 ^b
E11	5	75	45.26 ^c	5.36	29.44	29.92 ^b	79.68 ^c	0.846 ^b



E1



E2



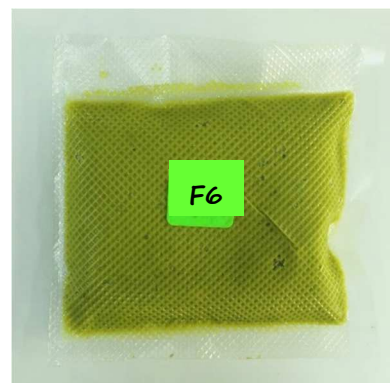
E3



E4



E5



E6



E7



E8



E9



E10



E11

Figure A1: Avocado pulp samples (Day 0).

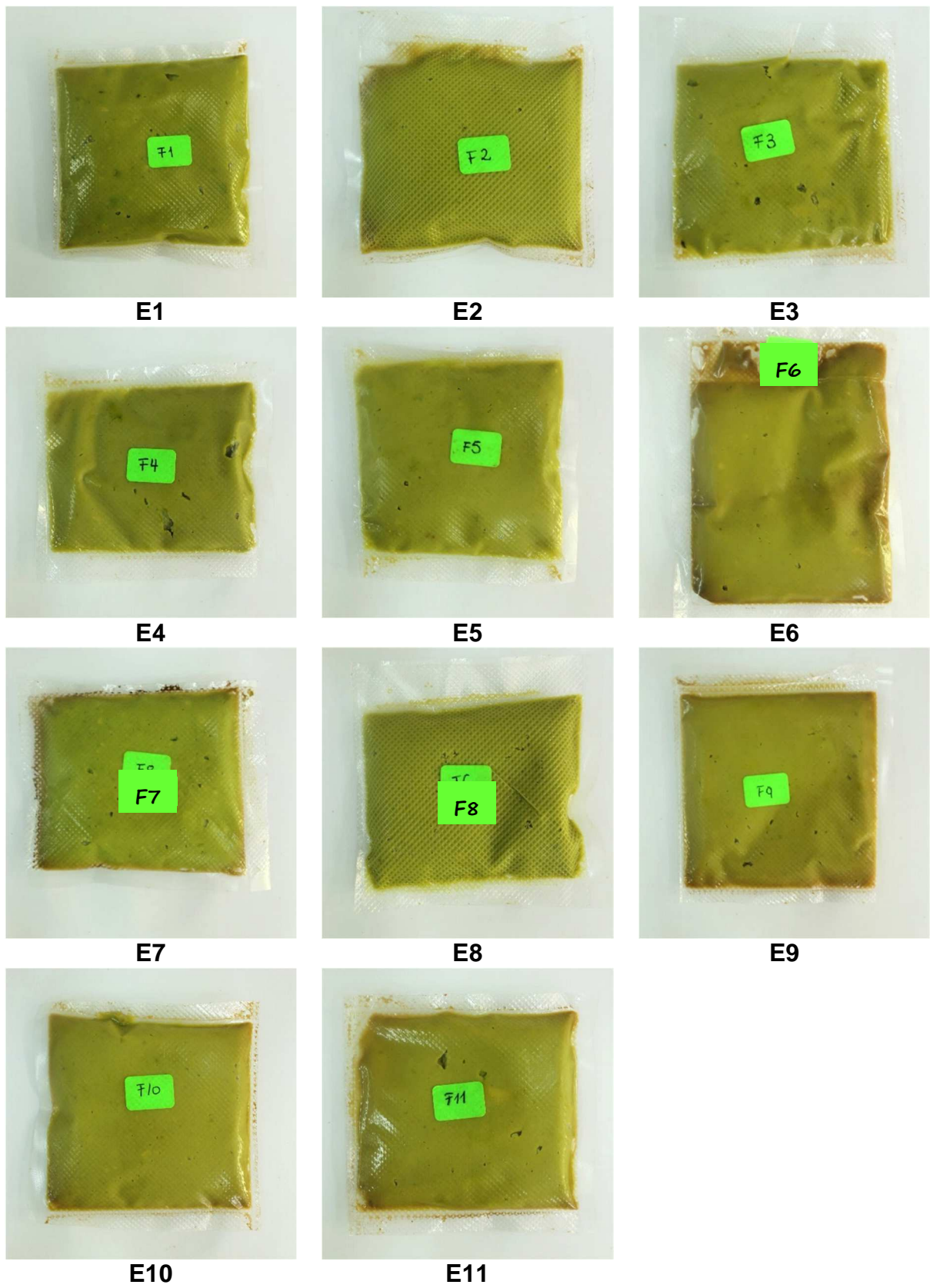


Figure A2: Avocado pulp samples (Day 7).



E1



E2



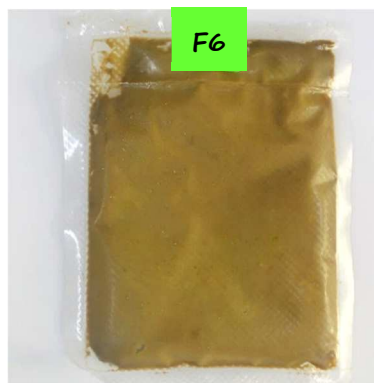
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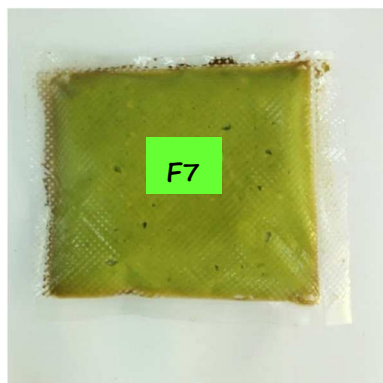
E4



E5



E6



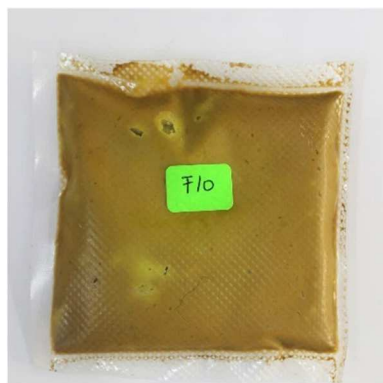
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E8



E9



E10



E11

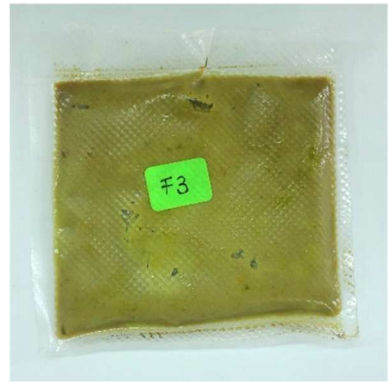
Figure A3: Avocado pulp samples (Day 14).



E1



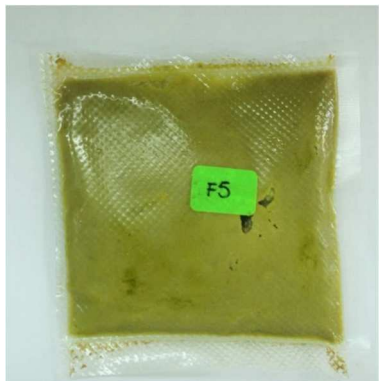
E2



E3



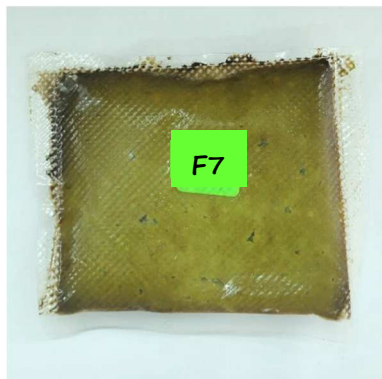
E4



E5



E6



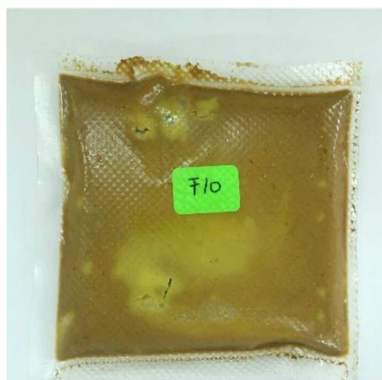
E7



E8



E9



E10

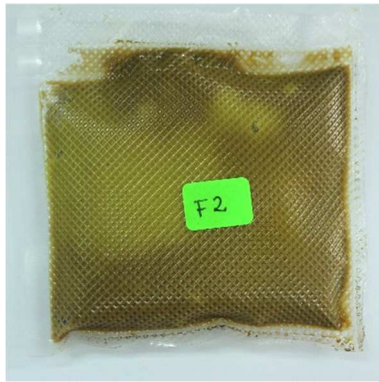


E11

Figure A4: Avocado pulp samples (Day 21).



E1



E2



E3



E4



E5



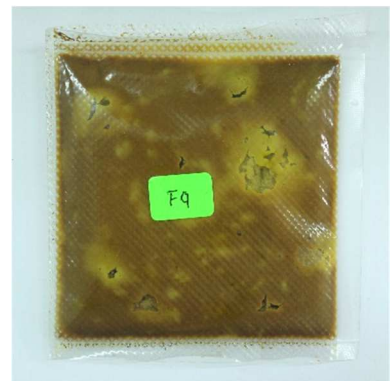
E6



E7



E8



E9



E10

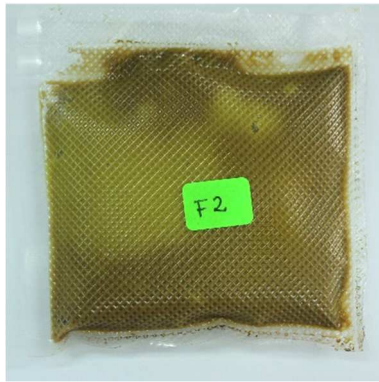


E11

Figure A5: Avocado pulp samples (Day 28).



E1



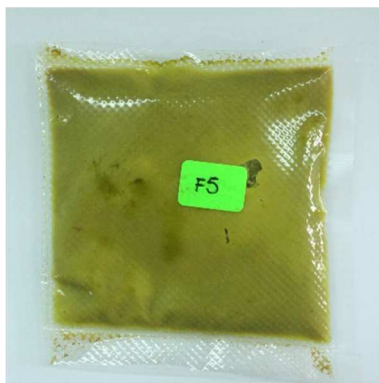
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E3



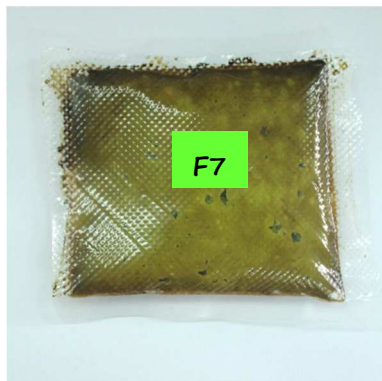
E4



E5



E6



E7



E8



E9



E10

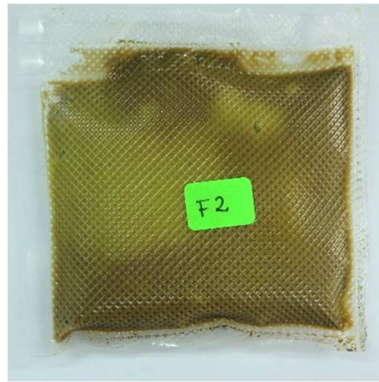


E11

Figure A6: Avocado pulp samples (Day 35).



E1



E2



E3



E4



E5



E6



E7



E8



E9



E10



E11

Figure A7: Avocado pulp samples (Day 49).

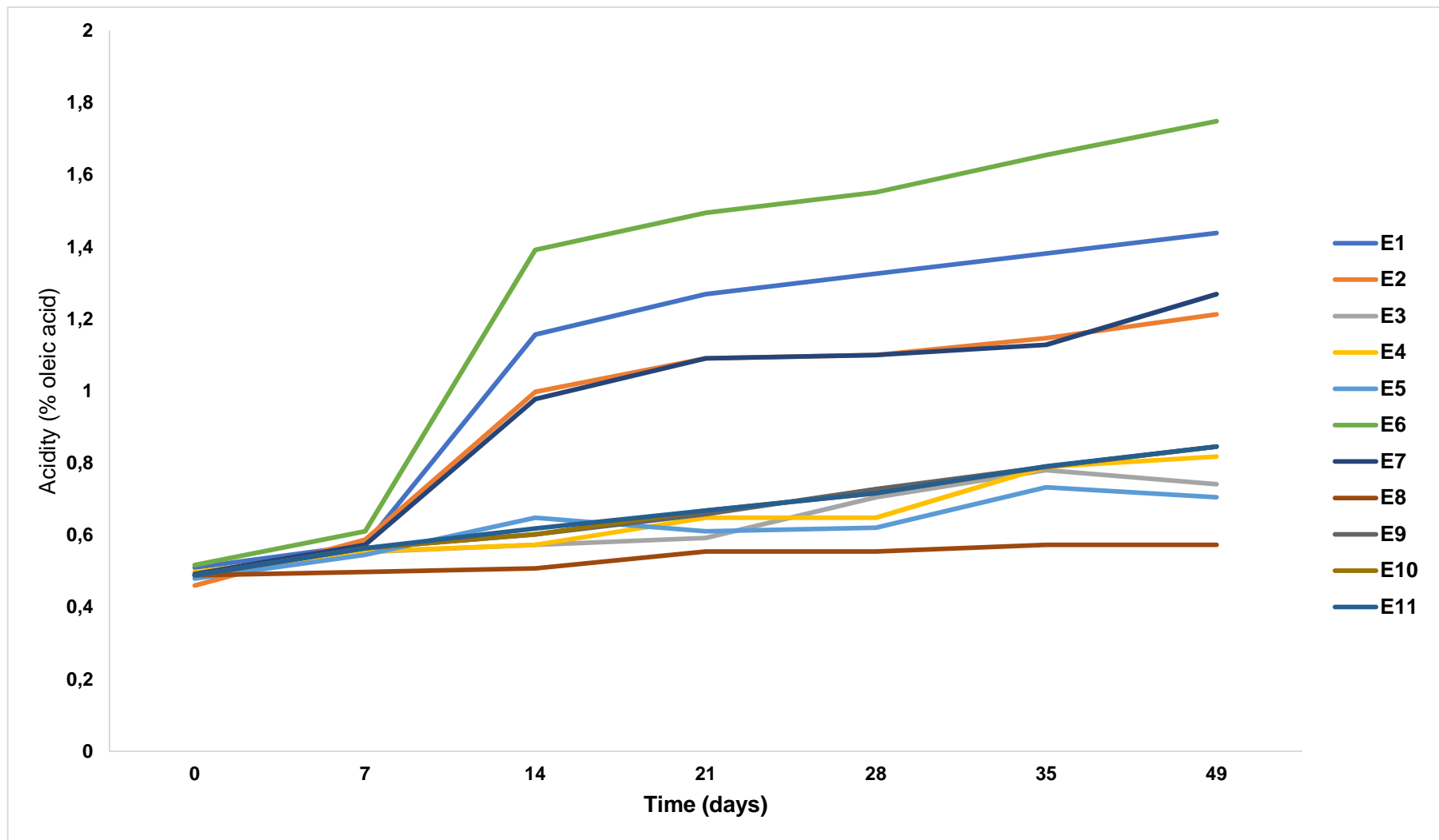


Figure A8: pH level evolution of experiments of avocado Pulp during 49 days of storage at 6°C.