

Table S1 The sensory evaluation of the puree blends of different compositions

Apple:kiwi:carrot (w:w)	Taste	Color	Gloss	Texture	Flavou	Total score
3: 2: 1	27.10±8.32 ^a	7.80±1.48 ^a	7.40±1.51 ^a	15.50±2.76 ^a	15.70±3.43 ^a	73.50±11.43 ^a
4: 2: 1	24.40±8.38 ^a	6.90±2.02 ^a	7.20±1.69 ^{ab}	14.10±2.81 ^a	14.90±4.07 ^a	67.50±14.57 ^a
5: 2: 1	28.70±7.21 ^a	8.30±1.49 ^a	7.90±1.20 ^a	14.60±2.63 ^a	15.90±2.33 ^a	75.40±9.64 ^a
6: 2: 1	30.50±7.96 ^a	8.20±0.92 ^a	8.10±1.29 ^a	15.10±3.51 ^a	16.90±2.23 ^a	78.80±11.95 ^a
5: 3: 1	30.90±6.84 ^a	7.20±0.92 ^a	6.80±1.55 ^{ab}	15.00±2.71 ^a	17.40±1.65 ^a	77.30±68.56 ^a
6: 3: 1	29.80±8.48 ^a	5.40±1.90 ^b	5.70±2.21 ^b	14.60±3.56 ^a	15.80±2.49 ^a	71.30±13.25 ^a

Values with different lowercase letters within one column were significantly different

($p < 0.05$)

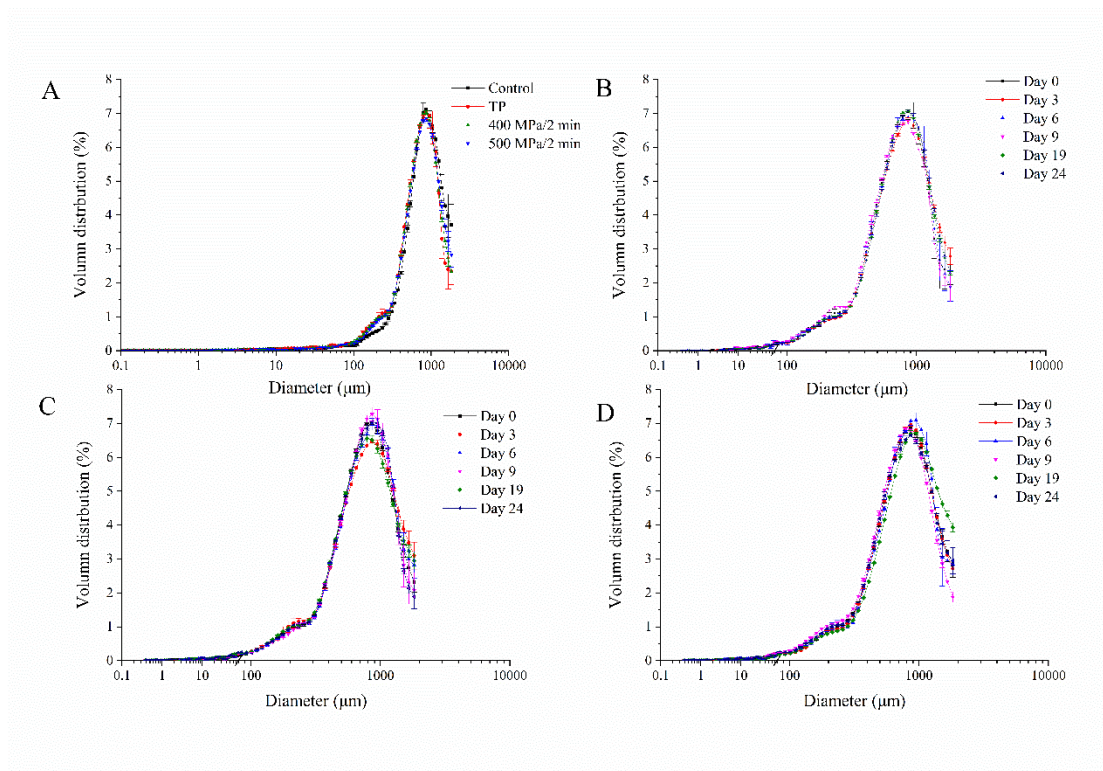


Figure S1 The particle size distribution (PSD) of pure blends after processing and storage (A: samples at day 0; B: 90°C/2 min; C: 400 MPa/2 min; D: 500 MPa/2 min)