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The fermentation conditions of low alcoholic three-leaved (*Cayratia trifolia* (L.) Domin) cider using Saccharomyces cerevisiae HG1.3

Tien Thi Kieu Doan1, Mi Thi Ngoc Huynh[1], Thu Thi Minh Tran[1], Thanh Huu Nguyen[1], Son Thi Bich Le[1], Thanh Ngoc Nguyen[2], Phong Xuan Huynh[2]

[1]Department of Biotechnology, Faculty of Biological, Chemical and Food Technology, Can Tho University of Technology, Can Tho, Vietnam.

[2]Department of Microbial Biotechnology, Institute of Food and Biotechnology, Can Tho University, Can Tho City, Vietnam.

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SUPPLEMENTARY MATERIAL

Figures

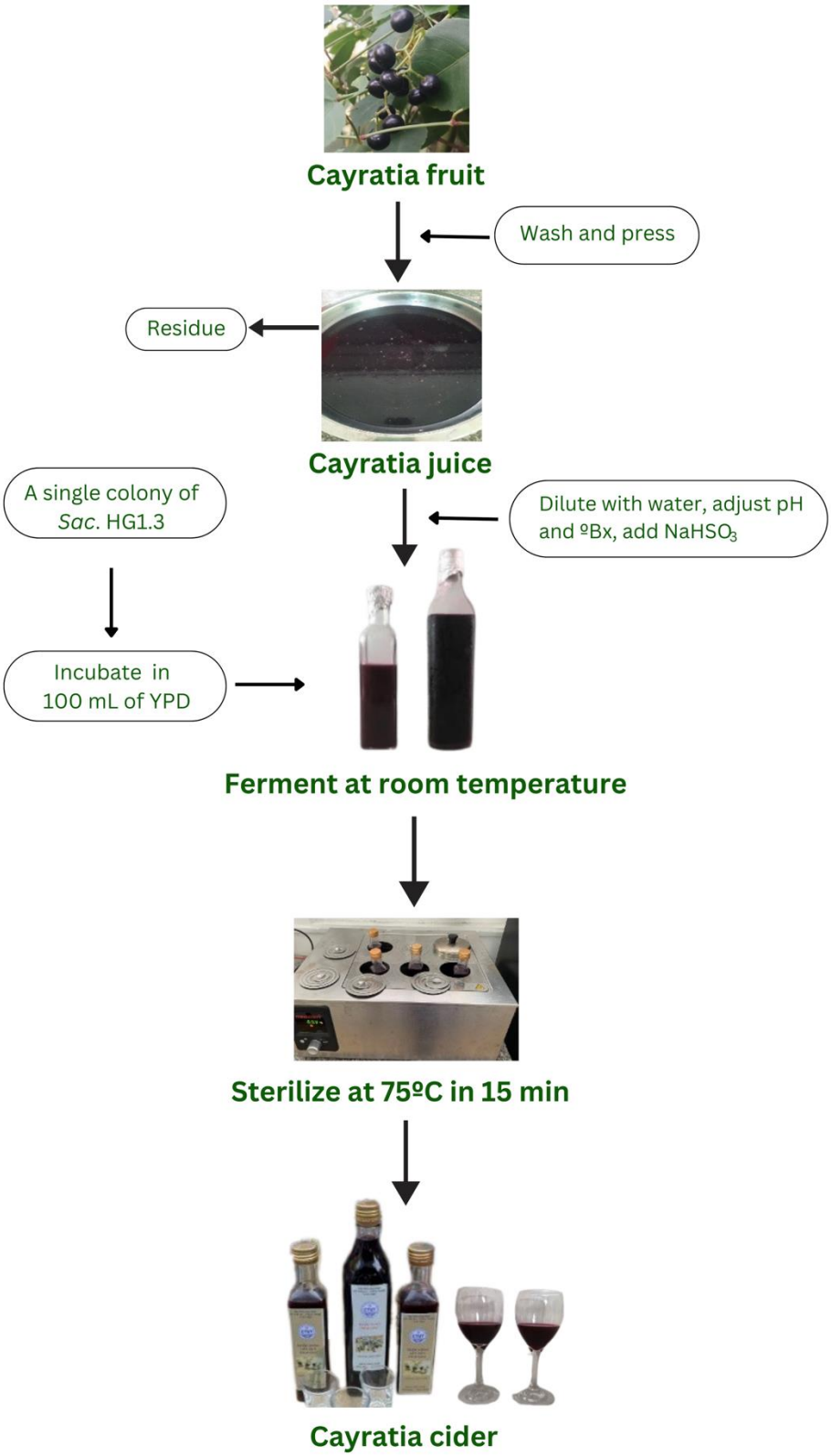

Figure S1. *The graph of cayratia cider fermentation process*

Table S1. Effects of pH value on clarity and color, aroma, and taste of cayratia cider

Initial pH value	Clarity and color	Aroma	Taste
3	3.70[a]	3.60[a]	3.70[a]
4	**4.30[b]**	**4.20[b]**	**4.10[b]**
5	3.90[a]	3.70[a]	3.70[a]
	P = 0.0000	P = 0.0000	P = 0.0000

Note: The values in this table were the average values of triplication. The average values in a group with the same letter were not significantly different at the 95% confidence level ($p < 0.05$).

Table S2. Effects of TSS on clarity and color, aroma, and taste of cayratia cider

Initial TSS (°Bx)	Clarity and color	Aroma	Taste
18	3.70[a]	3.30[a]	3.40[a]
20	3.80[a]	3.80[b]	3.80[b]
22	**4.40[b]**	**4.30[c]**	**4.30[c]**
24	3.90[a]	3.90[b]	3.90[b]
	P = 0.0000	P = 0.0000	P = 0.0000

Note: The values in this table were the average values of triplication. The average values in a group with the same letter were not significantly different at the 95% confidence level ($p < 0.05$).

Table S3. Effects of yeast inoculation levels on clarity and color, aroma, and taste of cayratia cider

Yeast inoculation (% w/v)	Clarity and color	Aroma	Taste
0.1	3.60[a]	3.40[a]	3.30[a]
0.15	3.70[ab]	3.50[ab]	3.50[b]
0.2	**4.30[c]**	**4.30[c]**	**4.30[d]**

0.25	3.80[b]	3.70[b]	3.80[c]
	P = 0.0000	P = 0,0000	P = 0.0000

Note: The values in this table were the average values of triplication. The average values in a group with the same letter were not significantly different at the 95% confidence level (p < 0.05).

Table S3. Effects of fermentation time on clarity and color, aroma, and taste of cayratia cider

Fermentation time (hour)	**Độ trong và màu sắc**	**Mùi**	**Vị**
24	3.60[a]	3.40[a]	3.40[a]
48	3.80[b]	3.70[b]	3.70[b]
72	**4.20[c]**	**4,10[c]**	**4.10[c]**
	P = 0.0000	P = 0.0000	P = 0.0000