

Table S1. Pearson Correlation analysis results (correlation coefficients and p value) between APP or protein content, physicochemical and instrumental sensory attributes (color and texture).

PHYSICOCHEMICAL PARAMETERS					
	SV	WC	Aw	DPPH (%)	DPPH ($\mu\text{M/g}$ APP)
APP	0.480*	0.333	-0.625**	0.611**	0.616**
PROT	0.226	0.037	-0.426*	0.660**	0.221
COLOR					
	L_crust	a_crust	b_crust	L_crumb	a_crumb
APP	-0.920**	-0.725**	-0.955**	-0.942**	0.978**
PROT	-0.795**	-0.039*	-0.767**	-0.796**	0.704**
TEXTURE PROFILE PARAMETERS					
	Hardness	Cohesiveness	Springiness	Resilience	Chewiness
APP	-0.435**	-0.661**	-0.561**	-0.516**	-0.657**
PROT	-0.358*	-0.709**	-0.640**	-0.577**	-0.694**

* Correlation is significant at 0.05 (bilateral), ** Correlation is significant at 0.01 (bilateral)

APP, Apple Pomace Powder content; PROT, protein content; SV, specific volume; WC, water content; Aw, water activity.