



**Figure S1.** The change of browning degree ( $A_{420nm}$ ) of red pitaya juices during storage at 4 °C and 25 °C, as subjected to ultrasonication (475 W, 10 °C, 20 min), thermosonication (475 W, 56 °C, 20 min), and thermal treatment (83 °C, 1.5 min).