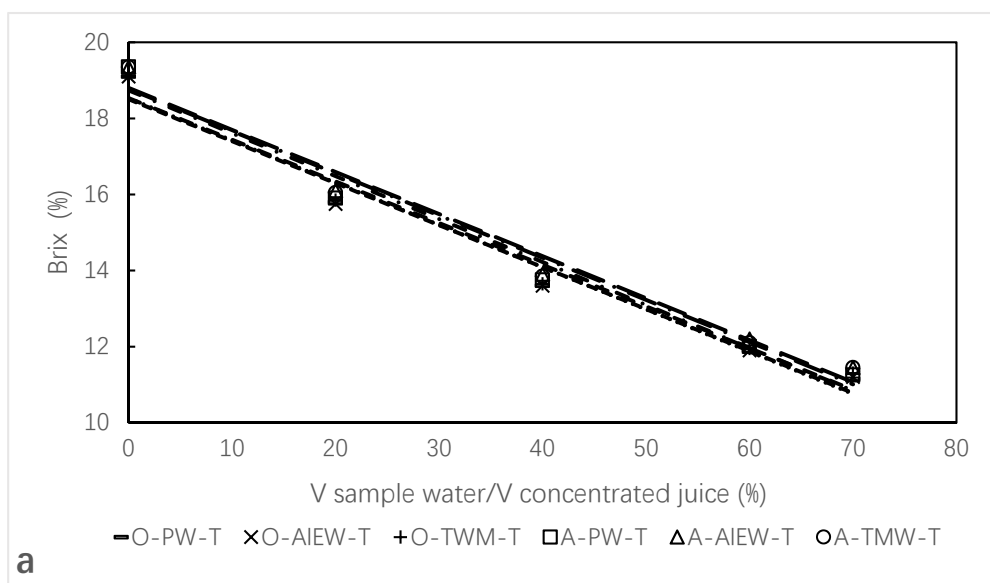


Figure S1 Tourmaline water (TMW) generator



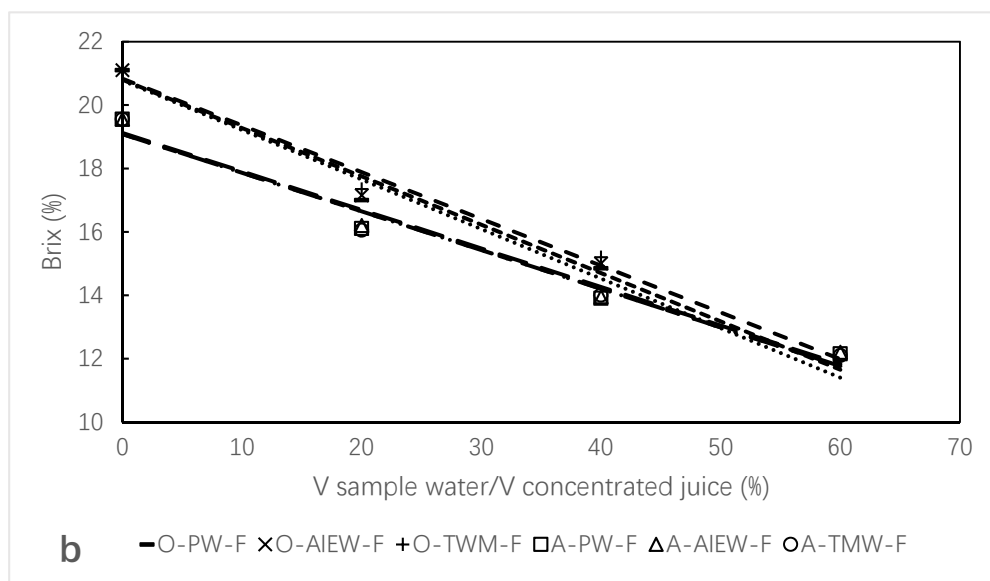


Figure S2 The relationship between volume of addition of sample water and the °Brix of the (a-tropicana, b-freshly squeezed) concentrated reconstituted juice.

a, O is orange; A is apple; T is tropicana juice; F is freshly squeezed juice; PW, AIEW and TMW refer to the concentrated reconstituted juice prepared by this kind of sample water.

Table S1 Sensory parameters scoring instructions <sup>a</sup>

Score	Color	odor	taste
3.0 – 4.0	Typical fresh fruit color without browning and sedimentation	Intense fruity odor	Harmonious pleasant taste
2.0 – 3.0	Normal fresh fruit color with slight sedimentation without browning	Clearly fruity odor	Fruity with moderate sweetness and acidity
1.0 – 2.0	Dark color with a little sedimentation and browning	Lightly fruity odor	Fruity, discordant acidity and sweetness
0.0 – 1.0	Abnormal color with obvious precipitation	No fruity or unpleasant odor	Pungent unpleasant taste

<sup>a</sup> According to the IFU analysis method (No. 25, 2005) with some modifications.