

Table S1: The results of Three-way ANOVA followed by the post-hoc Tukey test for pH values of a) bovine and b) ovine plain and fortified yoghurts with different proportions of hemp press cake flour (HPCF) during the 7-day storage period.

Source	DF	SS	MS	F	<i>p</i> ¹	Storage (day)	pH ²	HPCF (%)	pH ²
Type (1)	1	0.496	0.496	388.204	< 0,0001	1	4.63 ^a	0	4.45 ^f
HPCF (2)	5	0.716	0.143	112.117	< 0,0001	3	4.58 ^b	2	4.49 ^e
Storage (3)	3	0.138	0.046	36.043	< 0,0001	5	4.55 ^{bc}	4	4.54 ^d
(1) × (2)	5	0.035	0.007	5.421	0.000	7	4.53 ^c	6	4.61 ^c
(1) × (3)	3	0.019	0.006	4.867	0.005	Type		8	4.65 ^b
(2) × (3)	15	0.003	0.000	0.164	1.000	Bovine	4.50 ^b	10	4.69 ^a
(1) × (2) × (3)	15	0.016	0.001	0.842	0.629	Ovine	4.64 ^a		

¹Bolded *p*-values are statistically significant (*p* < 0.05)

²Different letters indicate statistically significant differences (*p* < 0.05) separately for storage time, type of the yogurt and level of the HPCF addition

Table S2: The results of Three-way ANOVA followed by the post-hoc Tukey test for Titratable Acidity (°SH) of a) bovine and b) ovine plain and fortified yoghurts with different proportions of hemp press cake flour (HPCF) during the 7-day storage period.

Source	DF	SS	MS	F	<i>p</i> ¹	Storage (day)	TA (°SH) ²	HPCF (%)	TA (°SH) ²
Type (1)	1	1241.1	1241.1	5229.3	< 0,0001	1	35.6 ^d	0	44.5 ^a
HPCF (2)	5	915.7	183.1	771.6	< 0,0001	3	39.1 ^c	2	41.7 ^b
Storage (3)	3	596.0	198.7	837.1	< 0,0001	5	40.8 ^b	4	40.1 ^c
(1) × (2)	5	82.1	16.4	69.2	< 0,0001	7	42.3 ^a	6	38.6 ^d
(1) × (3)	3	64.0	21.3	89.9	< 0,0001	Type		8	36.7 ^e
(2) × (3)	15	17.0	1.1	4.8	< 0,0001	Bovine	43.1 ^a	10	35.2 ^f
(1) × (2) × (3)	15	18.7	1.2	5.2	< 0,0001	Ovine	35.9 ^b		

¹Bolded *p*-values are statistically significant (*p* < 0.05)

²Different letters indicate statistically significant differences (*p* < 0.05) separately for storage time, type of the yogurt and level of the HPCF addition

Table S3: The results of Three-way ANOVA followed by the post-hoc Tukey test for *L** value of a) bovine and b) ovine plain and fortified yoghurts with different proportions of hemp press cake flour (HPCF) during the 7-day storage period.

Source	DF	SS	MS	F	<i>p</i> ¹	Storage (day)	<i>L</i> * ²	HPCF (%)	<i>L</i> * ²
Type (1)	1	634.9	634.9	377.8	< 0,0001	1	63.0 ^a	0	82.1 ^a
HPCF (2)	5	16896.0	3379.2	2011.2	< 0,0001	3	61.4 ^b	2	67.7 ^b
Storage (3)	3	108.8	36.3	21.6	< 0,0001	5	61.1 ^b	4	60.9 ^c
(1) × (2)	5	76.6	15.3	9.1	< 0,0001	7	60.8 ^b	6	56.1 ^d
(1) × (3)	3	20.3	6.8	4.0	0.009	Type		8	53.1 ^e
(2) × (3)	15	41.6	2.8	1.6	0.075	Bovine	59.5 ^b	10	49.6 ^f
(1) × (2) × (3)	15	22.5	1.5	0.9	0.574	Ovine	63.7 ^a		

¹Bolded *p*-values are statistically significant (*p* < 0.05)

²Different letters indicate statistically significant differences (*p* < 0.05) separately for storage time, type of the yogurt and level of the HPCF addition

Table S4: The results of Three-way ANOVA followed by the post-hoc Tukey test for a^* value of a) bovine and b) ovine plain and fortified yoghurts with different proportions of hemp press cake flour (HPCF) during the 7-day storage period.

Source	DF	SS	MS	F	p^1	Storage (day)	a^{*2}	HPCF (%)	a^{*2}
Type (1)	1	3.0	3.0	385.9	< 0,0001	1	-0.11 ^c	0	-3.99 ^f
HPCF (2)	5	496.3	99.3	12811.0	< 0,0001	3	0.03 ^b	2	0.00 ^e
Storage (3)	3	1.0	0.3	44.0	< 0,0001	5	0.08 ^{ab}	4	0.51 ^d
(1) × (2)	5	7.7	1.5	199.2	< 0,0001	7	0.12 ^a	6	1.06 ^c
(1) × (3)	3	0.1	0.0	3.7	0.015	Type		8	1.19 ^b
(2) × (3)	15	1.3	0.1	10.9	< 0,0001	Bovine	0.17 ^a	10	1.41 ^a
(1) × (2) × (3)	15	0.9	0.1	8.1	< 0,0001	Ovine	-0.11 ^b		

¹Bolded p -values are statistically significant ($p < 0.05$)

²Different letters indicate statistically significant differences ($p < 0.05$) separately for storage time, type of the yogurt and level of the HPCF addition

Table S5: The results of Three-way ANOVA followed by the post-hoc Tukey test for b^* value of a) bovine and b) ovine plain and fortified yoghurts with different proportions of hemp press cake flour (HPCF) during the 7-day storage period.

Source	DF	SS	MS	F	p^1	Storage (day)	b^{*2}	HPCF (%)	b^{*2}
Type (1)	1	76.5	76.5	97.8	< 0,0001	1	8.6b	0	3.1f
HPCF (2)	5	2818.4	563.7	720.5	< 0,0001	3	9.6a	2	5.3e
Storage (3)	3	31.8	10.6	13.6	< 0,0001	5	9.7a	4	8.1d
(1) × (2)	5	137.6	27.5	35.2	< 0,0001	7	9.8a	6	10.9c
(1) × (3)	3	0.8	0.3	0.3	0.811	Type		8	13.3b
(2) × (3)	15	13.0	0.9	1.1	0.361	Bovine	8.7b	10	15.9a
(1) × (2) × (3)	15	10.0	0.7	0.9	0.621	Ovine	10.2a		

¹Bolded p -values are statistically significant ($p < 0.05$)

²Different letters indicate statistically significant differences ($p < 0.05$) separately for storage time, type of the yogurt and level of the HPCF addition

Table S6: The results of Three-way ANOVA followed by the post-hoc Tukey test for Total phenolic content (TCP) in a) bovine and b) ovine plain and fortified yoghurts with different proportions of hemp press cake flour (HPCF) during the 7-day storage period.

Source	DF	SS	MS	F	p^1	Storage (day)	TPC (mg GAE/g) ²	HPCF (%)	TPC (mg GAE/g) ²
Type (1)	1	41.4	41.4	512.8	< 0,0001	1	4.6 ^d	0	2.2 ^f
HPCF (2)	5	528.4	105.7	1307.5	< 0,0001	3	5.5 ^c	2	3.5 ^e
Storage (3)	3	49.6	16.5	204.4	< 0,0001	5	6.1 ^b	4	5.0 ^d
(1) × (2)	5	30.4	6.1	75.2	< 0,0001	7	6.5 ^a	6	6.6 ^c
(1) × (3)	3	6.7	2.2	27.5	< 0,0001	Type		8	7.9 ^b
(2) × (3)	15	6.9	0.5	5.7	< 0,0001	Bovine	5.0 ^b	10	8.9 ^a
(1) × (2) × (3)	15	6.0	0.4	5.0	< 0,0001	Ovine	6.3 ^a		

¹Bolded p -values are statistically significant ($p < 0.05$)

²Different letters indicate statistically significant differences ($p < 0.05$) separately for storage time, type of the yogurt and level of the HPCF addition

Table S7: The results of Three-way ANOVA followed by the post-hoc Tukey test for Antioxidant activity (AOA) of a) bovine and b) ovine plain and fortified yoghurts with different proportions of hemp press cake flour (HPCF) during the 7-day storage period.

Source	DF	SS	MS	F	<i>p</i> ¹	Storage (day)	AOA (% inhibition of DPPH) ²	HPCF (%)	AOA (% inhibition of DPPH) ²
Type (1)	1	75.8	75.8	42.9	< 0,0001	1	18.8d	0	11.2f
HPCF (2)	5	8212.4	1642.5	929.8	< 0,0001	3	22.5c	2	14.9e
Storage (3)	3	1781.2	593.7	336.1	< 0,0001	5	25.6b	4	21.8d
(1) × (2)	5	26.3	5.3	3.0	0.020	7	30.5a	6	28.8c
(1) × (3)	3	214.0	71.3	40.4	< 0,0001	Type		8	32.9b
(2) × (3)	15	132.5	8.8	5.0	< 0,0001	Bovine	23.5b	10	36.6a
(1) × (2) × (3)	15	55.0	3.7	2.1	0.029	Ovine	25.3a		

¹Bolded *p*-values are statistically significant (*p* < 0.05)

²Different letters indicate statistically significant differences (*p* < 0.05) separately for storage time, type of the yogurt and level of the HPCF addition

Table S8: The results of Three-way ANOVA followed by the post-hoc Tukey test for bacterial count of *Lactobacillus* spp. strains in a) bovine and b) ovine plain and fortified yoghurts with different proportions of hemp press cake flour (HPCF) during the 7-day storage period.

Source	DF	SS	MS	F	<i>p</i> ¹	Storage (day)	<i>Lactobacillus</i> spp. (log CFU/mL) ²	HPCF (%)	<i>Lactobacillus</i> spp. (log CFU/mL) ²
Type (1)	1	0.154	0.154	36.401	< 0,0001	1	6.72 ^a	0	6.76 ^a
HPCF (2)	5	0.562	0.112	26.530	< 0,0001	3	6.70 ^a	2	6.73 ^{ab}
Storage (3)	3	0.187	0.062	14.749	< 0,0001	5	6.66 ^b	4	6.70 ^{bc}
(1) × (2)	5	0.036	0.007	1.715	0.138	7	6.63 ^b	6	6.66 ^{cd}
(1) × (3)	3	0.001	0.000	0.085	0.968	Type		8	6.62 ^{de}
(2) × (3)	15	0.004	0.000	0.070	1.000	Bovine	6.71 ^a	10	6.58 ^e
(1) × (2) × (3)	15	0.002	0.000	0.034	1.000	Ovine	6.64 ^b		

¹Bolded *p*-values are statistically significant (*p* < 0.05)

²Different letters indicate statistically significant differences (*p* < 0.05) separately for storage time, type of the yogurt and level of the HPCF addition

Table S9: The results of Three-way ANOVA followed by the post-hoc Tukey test for bacterial count of *Streptococcus* spp. strains in a) bovine and b) ovine plain and fortified yoghurts with different proportions of hemp press cake flour (HPCF) during the 7-day storage period.

Source	DF	SS	MS	F	<i>p</i> ¹	Storage (day)	<i>Streptococcus</i> spp. (log CFU/mL) ²	HPCF (%)	<i>Streptococcus</i> spp. (log CFU/mL) ²
Type (1)	1	0.003	0.003	1.108	0.295	1	7.99 ^a	0	8.04 ^a
HPCF (2)	5	0.809	0.162	64.364	< 0,0001	3	7.96 ^b	2	8.00 ^{ab}
Storage (3)	3	0.274	0.091	36.394	< 0,0001	5	7.92 ^c	4	7.97 ^b
(1) × (2)	5	0.018	0.004	1.405	0.229	7	7.88 ^d	6	7.92 ^c
(1) × (3)	3	0.006	0.002	0.766	0.516	Type		8	7.89 ^c
(2) × (3)	15	0.045	0.003	1.189	0.294	Bovine	7.93 ^a	10	7.81 ^d
(1) × (2) × (3)	15	0.007	0.000	0.181	1.000	Ovine	7.94 ^a		

¹Bolded *p*-values are statistically significant (*p* < 0.05)

²Different letters indicate statistically significant differences (*p* < 0.05) separately for storage time, type of the yogurt and level of the HPCF addition

Table S10: The results of Three-way ANOVA followed by the post-hoc Tukey test for bacterial count of *Bifidobacterium* spp. strains in a) bovine and b) ovine plain and fortified yoghurts with different proportions of hemp press cake flour (HPCF) during the 7-day storage period.

Source	DF	SS	MS	F	<i>p</i> ¹	Storage (day)	<i>Bifidobacterium</i> spp. (log CFU/mL) ²	HPCF (%)	<i>Bifidobacterium</i> spp. (log CFU/mL) ²
Type (1)	1	0.027	0.027	8.281	0.005	1	7.23 ^a	0	7.28 ^a
HPCF (2)	5	1.695	0.339	105.120	< 0.0001	3	7.18 ^b	2	7.23 ^{ab}
Storage (3)	3	0.869	0.290	89.862	< 0.0001	5	7.11 ^c	4	7.19 ^b
(1) × (2)	5	0.018	0.004	1.118	0.356	7	7.02 ^d	6	7.12 ^c
(1) × (3)	3	0.039	0.013	4.071	0.009	Type		8	7.02 ^d
(2) × (3)	15	0.133	0.009	2.753	0.001	Bovine	7.15 ^a	10	6.97 ^e
(1) × (2) × (3)	15	0.039	0.003	0.803	0.672	Ovine	7.12 ^b		

¹Bolded *p*-values are statistically significant (*p* < 0.05)

²Different letters indicate statistically significant differences (*p* < 0.05) separately for storage time, type of the yogurt and level of the HPCF addition

Table S11: The results of Three-way ANOVA followed by the post-hoc Tukey test for count of yeasts and moulds in a) bovine and b) ovine plain and fortified yoghurts with different proportions of hemp press cake flour (HPCF) during the 7-day storage period.

Source	DF	SS	MS	F	<i>p</i> ¹	Storage (day)	Yeasts and moulds (log CFU/mL) ²	HPCF (%)	Yeasts and moulds (log CFU/mL) ²
Type (1)	1	0.00	0.00	3.35	0.070	1	0.00 ^b	0	0.016 ^e
HPCF (2)	5	0.05	0.01	318.36	< 0.0001	3	0.00 ^b	2	0.052 ^d
Storage (3)	3	1.29	0.43	14367.35	< 0.0001	5	0.00 ^b	4	0.058 ^c
(1) × (2)	5	0.00	0.00	0.84	0.527	7	0.218 ^a	6	0.064 ^b
(1) × (3)	3	0.00	0.00	3.35	0.022	Type		8	0.067 ^{ab}
(2) × (3)	15	0.14	0.01	318.36	< 0.0001	Bovine	0.054 ^a	10	0.070 ^a
(1) × (2) × (3)	15	0.00	0.00	0.84	0.635	Ovine	0.055 ^a		

¹Bolded *p*-values are statistically significant (*p* < 0.05)

²Different letters indicate statistically significant differences (*p* < 0.05) separately for storage time, type of the yogurt and level of the HPCF addition

Table S12: The results of Three-way ANOVA followed by the post-hoc Tukey test of sensory scores in a) bovine and b) ovine plain and fortified yoghurts with different proportions of hemp press cake flour (HPCF).

Source	DF	SS	MS	F	<i>p</i> ¹	Type	Score ²	HPCF (%)	Score ²
Appearance						Bovine	7.2 ^a	0	8.6 ^a
Type (1)	1	0.3	0.3	0.4	0.522	Ovine	7.1 ^a	2	8.3 ^a
HPCF (2)	5	88.8	17.8	24.7	< 0,0001			4	7.3 ^b
(1) × (2)	5	10.2	2.0	2.8	0.021			6	6.6 ^{bc}
								8	6.2 ^c
								10	5.9 ^c
Texture						Bovine	6.8 ^a	0	8.3 ^a
Type (1)	1	8.7	8.7	12.4	0.001	Ovine	6.2 ^b	2	7.7 ^{ab}
HPCF (2)	5	173.6	34.7	49.4	< 0,0001			4	7.4 ^b
(1) × (2)	5	2.1	0.4	0.6	0.700			6	6.1 ^c
								8	5.2 ^d
								10	4.2 ^e
Aroma						Bovine	7.2 ^a	0	8.6 ^a
Type (1)	1	0.2	0.2	0.2	0.653	Ovine	7.1 ^a	2	8.2 ^a
HPCF (2)	5	110.5	22.1	23.7	< 0,0001			4	7.8 ^a
(1) × (2)	5	11.0	2.2	2.3	0.049			6	6.4 ^b
								8	6.1 ^b
								10	5.6 ^b
Taste						Bovine	6.9 ^a	0	8.6 ^a
Type (1)	1	6.3	6.3	7.4	0.008	Ovine	6.4 ^b	2	8.3 ^a
HPCF (2)	5	288.1	57.6	67.5	< 0,0001			4	7.6 ^{ab}
(1) × (2)	5	9.2	1.8	2.2	0.068			6	6.9 ^b
								8	5.3 ^c
								10	3.3 ^d
Aftertaste						Bovine	7.1 ^a	0	8.4 ^a
Type (1)	1	47.3	47.3	65.1	< 0,0001	Ovine	5.6 ^b	2	7.9 ^{ab}
HPCF (2)	5	281.9	56.4	77.6	< 0,0001			4	7.4 ^{bc}
(1) × (2)	5	7.5	1.5	2.1	0.078			6	6.4 ^c
								8	4.6 ^d
								10	3.3 ^e
Overall						Bovine	7.0 ^a	0	8.5 ^a
Type (1)	1	7.1	7.1	40.1	< 0,0001	Ovine	6.5 ^b	2	8.1 ^a
HPCF (2)	5	173.5	34.7	196.2	< 0,0001			4	7.5 ^{ab}
(1) × (2)	5	3.9	0.8	4.4	0.001			6	6.5 ^b
								8	5.5 ^c
								10	4.4 ^d

¹Bolded *p*-values are statistically significant (*p* < 0.05)

²Different letters indicate statistically significant differences (*p* < 0.05) separately for each sensory attribute