

Tables - Supplementary

Table S1. Textural Properties of Halloumi cheese fortified with Garlic & Pepper powder (GPP) during storage at 10 ± 1 °C for 35 days.

Texture Property	Storage Period				
	7 th Day	14 th Day	21 st Day	28 th Day	35 th Day
Hardness	4.20 ^d ± 0.35	5.13 ^{bc} ± 0.21	5.31 ^{bc} ± 0.03	5.73 ^{ab} ± 0.35	6.11 ^a ± 0.22
Gumminess	1.99 ^d ± 0.17	2.76 ^{bc} ± 0.38	3.10 ^{abc} ± 0.28	3.35 ^{ab} ± 0.16	3.57 ^a ± 0.26
Cohesiveness	0.85 ^a ± 0.02	0.83 ^{ab} ± 0.01	0.81 ^{abc} ± 0.28	0.79 ^{abcd} ± 0.05	0.74 ^{cd} ± 0.02
Chewiness	2.31 ^{cd} ± 0.36	2.59 ^{bcd} ± 0.23	2.83 ^{abc} ± 0.90	3.11 ^{ab} ± 0.22	3.34 ^a ± 0.49

Values are mean ± SD (n = 3). Means with different superscript lowercase letters in the same row are significantly different (P<0.05).

Table S2. Microbial count of total bacteria, *E. coli*, yeasts & molds, *S. aureus* and LAB during storage time

Storage time (Days)	Microbial count of total bacteria (log CFU/g)	Microbial count of <i>E. coli</i> (log CFU/g)	Microbial count of yeasts & molds (log CFU/g)	Microbial count of <i>S. aureus</i> (log CFU/g)	Microbial count of LAB (log CFU/g)
1	2.51±0.03 ^d	0.00±0.00 ^d	0.00±0.00 ^e	1.92±0.03 ^a	0.00±0.00 ^d
10	2.71±0.09 ^c	1.00±0.00 ^c	1.10±0.17 ^d	1.63±0.13 ^b	2.49±0.01 ^c
20	2.70±0.02 ^c	1.20±0.17 ^c	1.42±0.10 ^c	1.59±0.11 ^{bc}	2.53±0.01 ^c
30	3.77±0.05 ^b	1.88±0.03 ^b	1.92±0.08 ^b	1.59±0.11 ^{bcd}	2.68±0.02 ^a
40	4.78±0.02 ^a	2.16±0.02 ^a	2.30±0.04 ^a	1.36±0.10 ^{bcd}	2.62±0.02 ^b

Values are mean ± SD (n=3). Means with different superscript letters indicated significantly different (P<0.05).