Antioxidant properties of wafers with addition of pumpkin seeds flour subjected to *in vitro* digestion

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Table S1. Scoring results of the consumer evaluation of wafers (C) with addition of pumpkin seeds meal (1 wt. %, 2 wt. %, 3 wt. %, 4 wt. %; P1, P2, P3, P4, respectively).

Overall appearance	C	P1	P2	P3	P4
general appearance	4.45±0.81^{b}	4.39±0,72^{b}	3.97±0.80^{ab}	3.61±0.95^{a}	3.42±1.06^{a}
surface	4.58±0.56^{b}	4.39±0.76a^{b}	4.19±0.87^{ab}	3.94±1.09^{ab}	4.03±0.95^{a}
colour	4.55±0.62^{a}	4.29±0.86^{a}	4.00±0.73^{a}	3.16±0.93^{b}	2.74±1.09^{b}
taste	4.17±0.87^{a}	4.23±0.97^{a}	3.97±0.85^{a}	3.90±1.03^{a}	3.77±1.07^{a}
smell	4.10±0.98^{a}	4.03±0.89^{a}	3.53±1.20^{a}	3.67±0.99^{a}	3.67±1.21^{a}
fragility	4.55±0.57^{ab}	4.48±0.63^{ab}	4.16±0.82^{ab}	3.87±1.12^{b}	4.03±0.95^{ab}
hardness	4.16±0.82^{a}	4.03±0.91^{a}	3.90±0.87^{a}	3.71±0.97^{a}	3.87±0.96^{a}
overall rating	4.37±0.16	4.26±0.12	3.96±0.15	3.69±0.07	3.65±0.10

the means in rows with different letters differ significantly, with a significance level of $p < 0.05$