

Supplementary Materials

Chemical and Sensory Evaluation of Commercial Oat Beverages with Emphasis on Their Lipid Fraction

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Table S1. Manufacturer-declared ingredient lists.

Sample code	Declared ingredients
L1	Water, oat (13%), sunflower oil, salt, vitamins D and B12, calcium
L2	Water, oat 10%, sunflower oil, calcium carbonate, sea salt, vitamin E, vitamin B6, vitamin B2, vitamin A, folic acid, vitamin D, vitamin B12
L3	Water, oat* (16%), sunflower oil*. *Organic ingredients
L4	Oat base [water, oat (8.7%)], sunflower oil, chicory root fiber, pea protein, acidity regulator: potassium phosphates; sea salt, vitamins: B6, B12, D, E
L5	Oat base (97.3%) (water, oat (10.5%)), corn fiber, sunflower oil, calcium, sea salt, stabilizer (gellan gum), vitamins (B2, B12, D2)
P1	100% gluten-free oat flour
P2	100% organic oat drink powder
P3	Coconut fat, gluten-free oat flour 21%, glucose syrup powder, dextrose, maltodextrin, inulin, emulsifier: E472e (plant origin), stabilizer: potassium phosphate, anti-caking agent: silicon dioxide, table salt
P4	99.75% wholegrain oat flour*, 0.25% α -amylase. *Organic farming. Naturally contains sugar
P5	Instant oat flakes* (50%), corn maltodextrin*, high-oleic sunflower oil*, tricalcium citrate, calcareous algae (<i>Lithothamnium calcareum</i>), natural vanilla flavor* (*organic ingredients)

Source: manufacturer declarations

Table S2. Manufacturer-declared nutritional values.

Sample code	Basis as reported	Energy	Fat (g)	Saturated fat (g)	Carbohy- drates (g)	Sugars (g)	Fiber (g)	Protein (g)	Salt (g)	Other declared components
L1	Per 100 mL	234 kJ / 56 kcal	3.00	0.40	6.30	3.50	0.70	0.70	0.10	Vitamin D 0.75 µg; vitamin B12 0.375 µg; cal- cium 120 mg
L2	Per 100 mL	234 kJ / 56 kcal	2.40	0.20	7.70	3.20	0.30	0.70	0.08	Calcium 120 mg; vitamin B2 0.21 mg; vitamin D 1.10 µg; vitamin B12 0.38 µg
L3	Per 100 mL	232 kJ / 55 kcal	1.20	0.20	9.60	5.70	n.d.	1.10	0.04	—
L4	Per 100 mL	247 kJ / 59 kcal	3.00	0.30	6.70	3.30	1.00	0.80	0.12	Vitamin D 0.38 µg; vitamin E 0.90 mg; vitamin B6 0.11 mg; vitamin B12 0.19 µg
L5	Per 100 mL	192 kJ / 46 kcal	1.50	0.20	6.60	3.30	1.40	0.80	0.08	Vitamin D2 0.75 µg; vitamin B2 0.21 mg; vitamin B12 0.38 µg; calcium 120 mg
P1	Per 100 mL (20 g), as reported	344 kJ / 81 kcal	1.20	0.20	18.20	4.20	0.40	1.20	0.06	—
P2	Per 100 mL (20 g), as reported	339 kJ / 80 kcal	0.96	0.23	16.40	2.60	0.12	1.30	0.05	—
P3	Per 100 mL (20 g), as reported	393.2 kJ / 93.8 kcal	4.40	3.80	12.60	4.80	0.78	0.58	0.10	—
P4	Per 100 mL (20 g), as reported	339 kJ / 80 kcal	0.80	0.20	16.60	2.60	n.d.	1.20	0.00	—
P5	Per 100 mL (20 g), as reported	355 kJ / 84.8 kcal	1.84	0.20	15.84	4.86	n.d.	0.90	0.04	—

Source: manufacturer declarations; n.d., not declared by the manufacturer

Table S3. Spearman's rank correlation coefficients between selected lipid-related parameters and sensory attributes of the analyzed oat-based products. 5

Lipid-related parameter	Overall desirability	Odor	Appearance	Color	Texture	Taste
Extraction yield	0.273	0.188	0.358	0.442	0.085	0.236
SFA	-0.442	-0.382	-0.576	-0.370	-0.523	-0.467
MUFA	0.055	-0.067	0.224	0.030	0.188	0.103
PUFA	0.212	0.261	-0.139	-0.188	0.419	0.273
τ_{\max}	0.164	0.261	0.564	0.624	-0.085	0.055
Tp1	-0.442	-0.442	-0.648*	-0.673*	-0.243	-0.382
Tp2	-0.321	-0.273	0.042	0.103	-0.511	-0.406

Values are Spearman's rank correlation coefficients (ρ). Statistically significant correlations are shown in bold and marked with * ($p < 0.05$).

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